THERMOS®
STAINLESS

MODEL 461262006 • PRODUCT GUIDE

DPCI # 009-07-0225

DUAL FUEL™

CONVERSION-READY

Easily converts from (LP) liquid propane to (NG) natural gas

Find out how to purchase your (NG) natural gas conversion kit. Go to **www.charbroil.com**

THIS GRILL IS FOR OUTDOOR USE ONLY.

⚠ CAUTION:
Read and follow all safety statements, assembly instructions, and use and care directions before attempting to assemble and cook.

INSTALLER/ASSEMBLER:
Leave this manual with consumer.

CONSUMER:
Keep this manual for future reference.

⚠ WARNING:
Failure to follow all manufacturer's instructions could result in serious personal injury and/or property damage.

⚠ CAUTION:
Some parts may contain sharp edges – especially as noted in the manual! Wear protective gloves if necessary.

Congratulations - You've purchased a fine grill from Target.

If you have questions or need assistance during assembly, please call 1-888-473-1238.

To insure your satisfaction and for follow-up service, **register your grill online at www.grillregistration.com**

WARNING

FOR YOUR SAFETY

1. **Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.**
2. **An LP cylinder not connected for use shall not be stored in the vicinity of this or any other appliance.**

FOR YOUR SAFETY

If you smell gas:

1. **Shut off gas to the appliance.**
2. **Extinguish any open flame.**
3. **Open lid.**
4. **If odor continues, immediately call your gas supplier or your fire department.**

Call Grill Service Center for Help and Parts

- If you need help or warranty parts call 1-888-473-1238. Business hours: 8AM - 6PM EST, Monday-Friday.
- To order non-warranty replacement parts or accessories (*grill cover, cleaners, paint*) call 1-800-993-2677 or send a FAX to 1-706-565-2121.

IMPORTANT: Fill out the product record information below.

Model Number _____

Serial Number _____

See rating label on grill for serial number.

Date Purchased _____

CAUTION

For residential use only. Do not use for commercial cooking.

WARNING

CALIFORNIA PROPOSITION 65

Combustion by-products produced when using this product contain chemicals known to the State of California to cause cancer, birth defects, and other reproductive harm.

Installation Safety Precautions

- Use grill, as purchased, only with LP (propane) gas and the regulator/valve assembly supplied. A conversion kit must be purchased for use with natural gas.
- Grill installation must conform with local codes, or in their absence with **National Fuel Gas Code, NFPA 54 / ANSI Z223.1**. Handling and storage of LP cylinders must conform to LP Gas Code **NFPA/ANSI 58.** Grill is not for use in or on recreational vehicles and/or boats.
- All electrical accessories (such as rotisserie) must be electrically grounded in accordance with local codes, or **National Electrical Code, ANSI / NFPA 70.** Keep any electrical cords and/or fuel supply hoses away from any hot surfaces.
- This grill is safety certified for use in the United States only. Do not modify for use in any other location. Modification will result in a safety hazard.

Safety Symbols

The symbols and boxes shown below explain what each heading means. Read and follow all of the messages found throughout the manual.

DANGER

DANGER: Indicates an imminently hazardous situation which, if not avoided, will result in death or serious injury.

WARNING

WARNING: Indicates an potentially hazardous situation which, if not avoided, could result in death or serious injury.

CAUTION

CAUTION: Indicates a potentially hazardous situation or unsafe practice which, if not avoided, may result in minor or moderate injury.

TABLE OF CONTENTS

For Your Safety 2

Grill Service Center 2

Product Record Information 2

Installation Safety Precautions 2

Safety Symbols 2

Limited Warranty 3

Use and Care 4-11

Parts List 12

Parts Diagram 13

Assembly 14-23

Troubleshooting 24-26

Registration Card 27

DUAL FUEL™
CONVERSION-READY
Easily converts from (LP) liquid propane to (NG) natural gas
Find out how to purchase your (NG) natural gas conversion kit. Go to
www.charbroil.com

To insure your satisfaction and for follow-up service, register your grill online at: www.grillregistration.com

WARNING

Do not attempt to repair or alter the hose/valve/regulator for any "assumed" defect. Any modification to this assembly will void your warranty and create the risk of a gas leak and fire. Use only authorized replacement parts supplied by manufacturer.

LIMITED WARRANTY

Manufacturer warrants to the original consumer-purchaser only that this product shall be free from defects in workmanship and materials after correct assembly and under normal and reasonable home use for the periods indicated below beginning with the date of purchase. Upon proof of purchase as provided herein, Manufacturer will repair or replace the parts listed below which are proven defective during the applicable warranty period. Such repair or replacement shall be free of charge to you except for shipping costs.

Stainless steel burners - 3 years
Firebox and lid - Limited Lifetime against perforation
Electronic ignition (excluding battery) - 3 years
Remaining parts (excluding battery) - 1 year

This limited warranty is applicable in the United States and Canada only, is only available to the original owner of the product and is not transferable. Manufacturer requires reasonable proof of your date of purchase. Therefore, you should retain your sales slip or invoice and register your new product immediately. Defective parts subject to this limited warranty will not be replaced without registration or proof of purchase. Register online at www.grillregistration.com or complete and return via mail the Product Registration Card included with this product and retain your sales receipt for proof of purchase.. If registration information is not available, the proof of purchase will be required.

Repair or replacement of defective parts is your exclusive remedy under the terms of this limited warranty. Manufacturer will not be responsible for any consequential or incidental damages arising from the breach of either this limited warranty or any applicable implied warranty, or for failure or damage resulting from acts of God, improper care and maintenance, grease fire, accident, alteration, replacement of parts by anyone other than Manufacturer, misuse, transportation, commercial use, abuse, hostile environments (inclement weather, acts of nature, animal tampering), improper installation or installation not in accordance with local codes. This limited warranty does not cover scratches, dents, corrosions or discoloring by heat, abrasive and chemical cleaners or any tools used in the assembly or installation of the appliance, surface rust, or the discoloration of stainless steel surfaces. This limited warranty will not reimburse you for the cost of any inconvenience, food reimbursement, personal injury or property damage. If an original replacement part is not available, a comparable replacement part will be sent. You will be responsible for all shipping charges of parts replaced under the terms of this limited warranty.

THIS LIMITED WARRANTY IS THE SOLE EXPRESS WARRANTY GIVEN BY THE MANUFACTURER. NO PRODUCT PERFORMANCE SPECIFICATION OR DESCRIPTION WHEREVER APPEARING IS WARRANTED BY MANUFACTURER EXCEPT TO THE EXTENT SET FORTH IN THIS LIMITED WARRANTY. ANY IMPLIED WARRANTY PROTECTION ARISING UNDER THE LAWS OF ANY STATE, INCLUDING IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE OR USE, IS HEREBY LIMITED IN DURATION TO THE DURATION OF THIS LIMITED WARRANTY.

Neither dealers nor the retail establishment selling this product has any authority to make any additional warranties or to promise remedies in addition to or inconsistent with those stated above. Manufacturer's maximum liability, in any event, shall not exceed the purchase price of the product paid by the original consumer. This warranty only applies to units purchased from an authorized retailer.

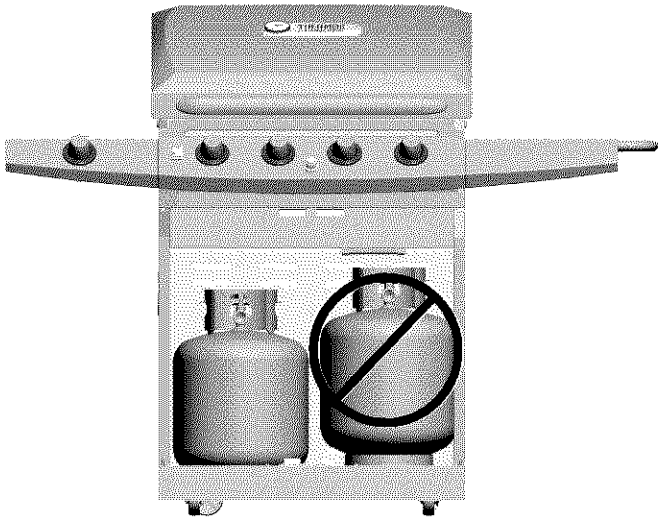
NOTE: Some states do not allow an exclusion or limitation of incidental or consequential damages, so some of the above limitations or exclusions may not apply to you. This limited warranty gives you specific legal rights as set for herein. You may also have other rights which vary from state to state. In the state of California only, if refinishing or replacement of the product is not commercially practicable, the retailer selling this product or the Manufacturer will refund the purchase price paid for the product, less the amount directly attributable to use by the original consumer-purchaser prior to discovery of the nonconformity. In addition, in the state of California only, you may take the product to the retail establishment selling this product in order to obtain performance under this limited warranty.

If you wish to obtain performance of any obligation under this limited warranty, you should write to:

Consumer Warranty Service / P.O. Box 1240
Columbus, GA 31902-1240

DANGER

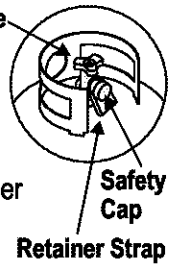
- **NEVER store a spare LP cylinder under or near the appliance or in an enclosed area.**



- **Never fill a cylinder beyond 80% full.**
- **An over filled or improperly stored cylinder is a hazard due to possible gas release from the safety relief valve. This could cause an intense fire with risk of property damage, serious injury or death.**
- **If you see, smell or hear gas escaping, immediately get away from the LP cylinder/appliance and call your fire department.**

LP Cylinder Removal, Transport and Storage

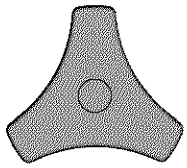
- Turn OFF all control knobs and LP cylinder valve. Turn coupling nut counterclockwise by hand only - do not use tools to disconnect. Loosen cylinder screw beneath bottom shelf, then lift LP cylinder up and out of cart. Install safety cap onto LP cylinder valve. Always use cap and strap supplied with valve. **Failure to use safety cap as directed may result in serious personal injury and/or property damage.**
- A disconnected LP cylinder in storage or being transported must have a safety cap installed (as shown). Do not store an LP cylinder in enclosed spaces such as a carport, garage, porch, covered patio or other building. Never leave an LP cylinder inside a vehicle which may become overheated by the sun.



- Do not store an LP cylinder in an area where children play.

LP Cylinder

- **The LP cylinder used with your grill must meet the following requirements:**
- Use LP cylinders only with these required measurements: 12" (30.5cm) (diameter) x 18" (45.7 cm) (tall) with 20 lb. (9 kg.) capacity maximum.
- LP cylinders must be constructed and marked in accordance with specifications for LP cylinders of the U.S. Department of Transportation (DOT). See LP cylinder collar for marking.
- LP cylinder valve must have:
  - Type 1 outlet compatible with regulator or grill.
  - Safety relief valve.
  - UL listed Overfill Protection Device (OPD). This OPD safety feature is identified by a unique triangular hand wheel. **Use only LP cylinders equipped with this type of valve.**



- LP cylinder must be arranged for vapor withdrawal and include collar to protect LP cylinder valve. Always keep LP cylinders in upright position during use, transit or storage.

LP (Liquefied Petroleum Gas)

- LP gas is nontoxic, odorless and colorless when produced. **For Your Safety**, LP gas has been given an odor (similar to rotten cabbage) so that it can be smelled.
- LP gas is highly flammable and may ignite unexpectedly when mixed with air.

LP Cylinder Filling

- Use only licensed and experienced dealers.
- LP dealer **must purge new cylinder** before filling.
- Dealer should **NEVER** fill LP cylinder more than 80% of LP cylinder volume. Volume of propane in cylinder will vary by temperature.
- A frosty regulator indicates gas overfill. Immediately close LP cylinder valve and call local LP gas dealer for assistance.
- Do not release liquid propane (LP) gas into the atmosphere. This is a hazardous practice.
- To remove gas from LP cylinder, contact an LP dealer or call a local fire department for assistance. Check the telephone directory under "Gas Companies" for nearest certified LP dealers.

LP Cylinder Exchange

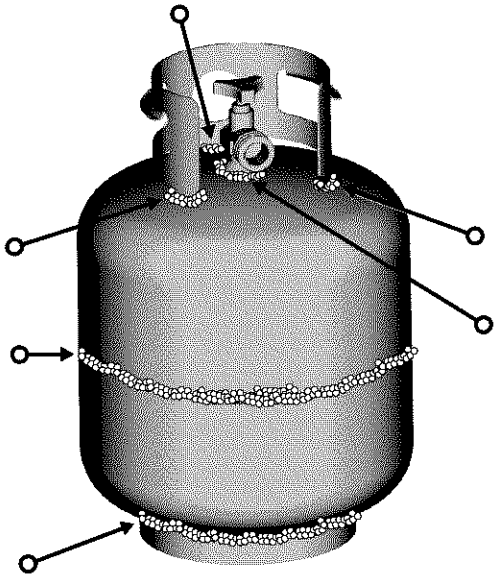
- Many retailers that sell grills offer you the option of replacing your empty LP cylinder through an exchange service. Use only those reputable exchange companies that inspect, precision fill, test and certify their cylinders. **Exchange your cylinder only for an OPD safety feature-equipped cylinder as described in the "LP Cylinder" section of this manual.**
- Always keep new and exchanged LP cylinders in upright position during use, transit or storage.
- **Leak test new and exchanged LP cylinders BEFORE connecting to grill.**

LP Cylinder Leak Test

For your safety

- Leak test must be repeated each time LP cylinder is exchanged or refilled.
- Do not smoke during leak test.
- Do not use an open flame to check for gas leaks.
- Grill must be leak tested outdoors in a well-ventilated area, away from ignition sources such as gas fired or electrical appliances. During leak test, keep grill away from open flames or sparks.
- Use a clean paintbrush and a 50/50 mild soap and water solution. Brush soapy solution onto areas indicated by arrows in figure below.

▲ **Do not use household cleaning agents.** Damage to gas train components can result.

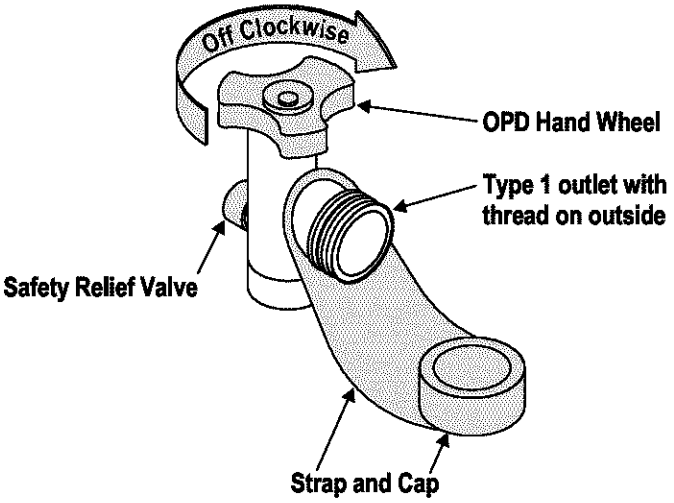


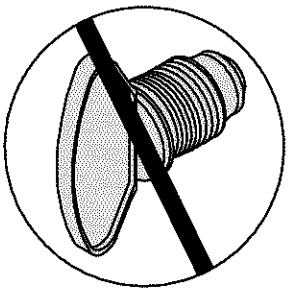
WARNING

If "growing" bubbles appear do not use or move the LP cylinder. Contact an LP gas supplier or your fire department!

Connecting Regulator to the LP Cylinder

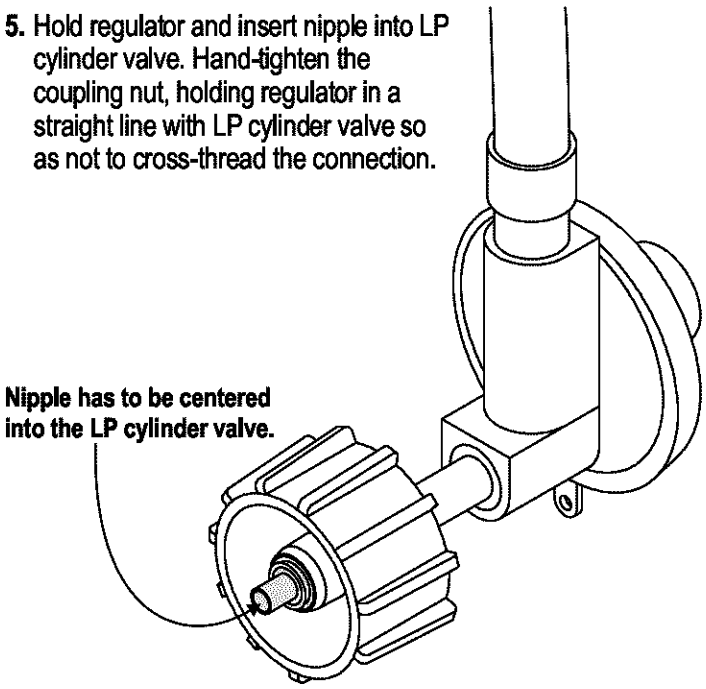
1. LP cylinder must be properly secured onto grill. (Refer to assembly section.)
2. Turn all control knobs to the OFF position.
3. Turn LP cylinder OFF by turning hand-wheel clockwise to a **full stop**.
4. Remove the protective cap from LP cylinder valve. Always use cap and strap supplied with valve.

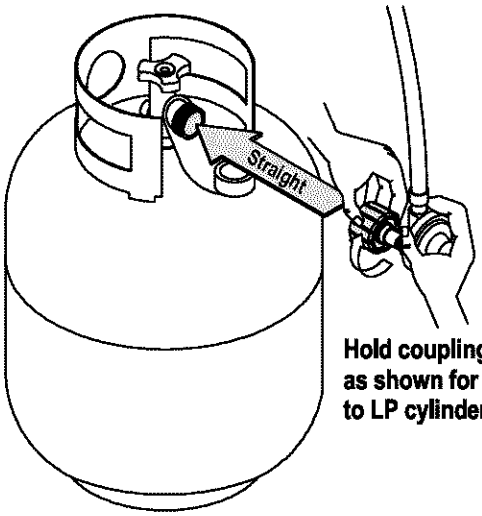




Do not use a POL transport plug (plastic part with external threads)! It will defeat the safety feature of the valve.

5. Hold regulator and insert nipple into LP cylinder valve. Hand-tighten the coupling nut, holding regulator in a straight line with LP cylinder valve so as not to cross-thread the connection.





Hold coupling nut and regulator as shown for proper connection to LP cylinder valve.

6. Turn the coupling nut clockwise and tighten to a full stop. The regulator will seal on the back-check feature in the LP cylinder valve, resulting in some resistance. **An additional one-half to three-quarters turn is required to complete the connection. Tighten by hand only – do not use tools.**

NOTE:

If you cannot complete the connection, disconnect regulator and repeat steps 5 and 6. If you are still unable to complete the connection, **do not use this regulator!**

DANGER

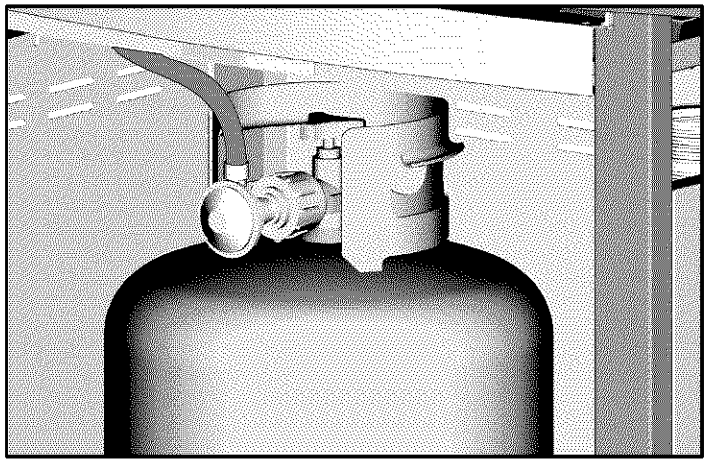
- Do not insert any tool or foreign object into the valve outlet or safety relief valve. You may damage the valve and cause a leak. Leaking propane may result in explosion, fire, severe personal injury, or death.

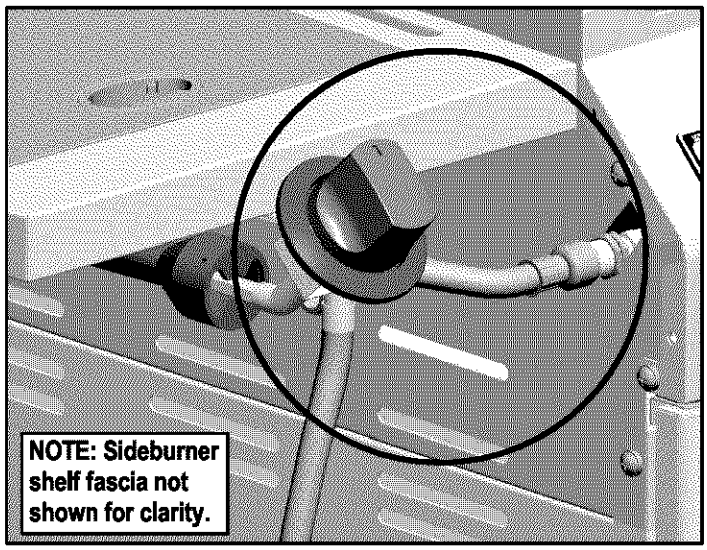
WARNING

- Never attempt to attach this grill to the self-contained LP gas system of a camper trailer or motor home.
- Do not use grill until leak-tested.
- If a leak is detected at any time, STOP and call the fire department.
- If you cannot stop a gas leak, *immediately* close LPcylinder valve and call LP gas supplier or your fire department!

Leak Testing Valves, Hose and Regulator

1. **Turn all grill control knobs to OFF.**
2. Be sure regulator is tightly connected to LP cylinder.
3. Completely open LP cylinder valve by turning hand wheel counterclockwise. If you hear a *rushing sound*, turn gas off immediately. There is a major leak at the connection. **Correct before proceeding.**
4. Brush soapy solution onto areas circled below.





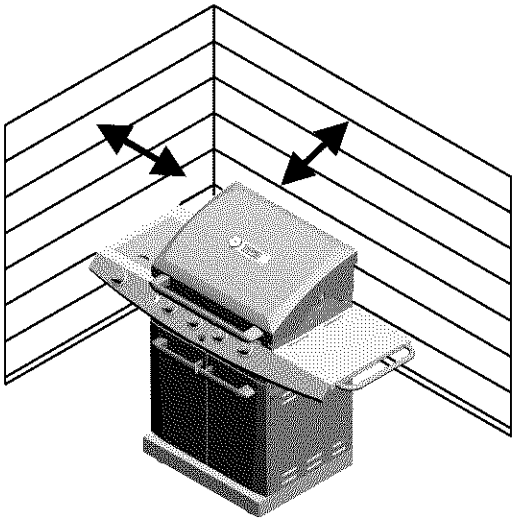
NOTE: Sideburner shelf fascia not shown for clarity.

5. **If "growing"** bubbles appear, there is a leak. Close LP cylinder valve immediately and retighten connections. **If leaks cannot be stopped do not try to repair.** Call for replacement parts. Order new parts by giving the serial, model number and name and part number of items needed (see parts list) to the Grill Service Center at 1-888-473-1238.
6. Always close LP cylinder valve after performing leak test by turning hand wheel clockwise.

WARNING

For Safe Use of Your Grill and to Avoid Serious Injury:

- Do not let children operate or play near grill.
- Keep grill area clear and free from materials that burn (i.e. gasoline, propane, or any other flammable liquid or gas).
- Do not block holes in sides or back of grill.
- Check burner flames regularly.
- Use grill only in well-ventilated space. NEVER use in enclosed space such as carport, garage, porch, covered patio, or under an overhead structure of any kind.
- Do not use charcoal or ceramic briquets in a gas grill. *(Unless briquets are supplied with your grill.)*
- **Use grill at least 3 ft. from any wall or surface.** Maintain 10 ft. clearance to objects that can catch fire or sources of ignition such as pilot lights on water heaters, live electrical appliances, etc..



- **Apartment Dwellers:**

  Check with management to learn the requirements and fire codes for using an LP gas grill in your apartment complex. If allowed, use outside on the ground floor with a three (3) foot clearance from walls or rails. Do not use on or under balconies.
- **NEVER attempt to light burner with lid closed. A buildup of non-ignited gas inside a closed grill is hazardous.**
- **Never operate grill with LP cylinder out of correct position specified in assembly instructions.**
- **Always close LP cylinder valve and remove coupling nut before moving LP cylinder from specified operation position.**

Safety Tips

- ▲ Before opening LP cylinder valve, check the coupling nut for tightness.
- ▲ When grill is not in use, turn off all control knobs and LP cylinder valve.
- ▲ Never move grill while in operation or still hot.
- ▲ Use long-handled barbecue utensils and oven mitts to avoid burns and splatters.
- ▲ Maximum load for sideburner and side shelf is 10 lbs.
- ▲ The grease tray **must** be inserted into grill and emptied after each use. Do not remove grease tray until grill has completely cooled.
- ▲ If you notice grease or other hot material dripping from grill onto valve, hose or regulator, turn off gas supply at once. Determine the cause, correct it, then clean and inspect valve, hose and regulator before continuing. Perform a leak test.
- ▲ Keep ventilation openings in cylinder enclosure (grill cart) free and clear of debris.
- ▲ Do not store objects or materials inside the grill cart enclosure that would block the flow of combustion air to the underside of either the control panel or the firebox bowl.
- ▲ The regulator may make a humming or whistling noise during operation. This will not affect safety or use of grill.
- ▲ If you have a grill problem see the *"Troubleshooting Section"*.
- ▲ If the regulator frosts, turn off grill and LP cylinder valve immediately. This indicates a problem with the cylinder and it should not be used on any product. Return to supplier!

CAUTION

- **Putting out grease fires by closing the lid is not possible. Grills are well ventilated for safety reasons.**
- **Do not use water on a grease fire. Personal injury may result. If a grease fire develops, turn knobs and LP cylinder off.**
- **Do not leave grill unattended while preheating or burning off food residue on HI. If grill has not been regularly cleaned, a grease fire can occur that may damage the product.**

Ignitor Lighting

- ▲ **Do not lean over grill while lighting.**

1. **Open lid during lighting.**
2. Turn ON gas source or tank.
3. To ignite, turn the IGNITION BURNER knob to IGNITE.
4. Push and hold ELECTRONIC IGNITOR button.
5. If ignition does NOT occur within 5 seconds, turn the burner controls OFF, wait 5 minutes, and repeat lighting procedure.
6. Ignite remaining burners by turning to HIGH, starting with the burners closest to the IGNITION BURNER first.

If ignition still does not occur, follow match-lighting instructions.

Lighting instructions continued on next page.

WARNING

Turn controls and gas source or tank OFF when not in use.

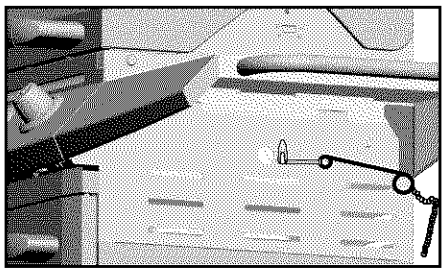
CAUTION

If ignition does NOT occur in 5 seconds, turn the burner controls OFF, wait 5 minutes and repeat the lighting procedure. If the burner does not ignite with the valve open, gas will continue to flow out of the burner and could accidently ignite with risk of injury.

Match-Lighting

▲ **Do not lean over grill while lighting.**

1. **Open lid.** Turn on gas at LP cylinder.
2. Place lit match into match holder (hanging from cart side panel), then into lighting hole on right or left side of grill.
3. Push in and turn far right or far left burner knob to HIGH. Be sure burner lights and stays lit.
4. Light adjacent burners in sequence by pushing knobs in and turning to HIGH.



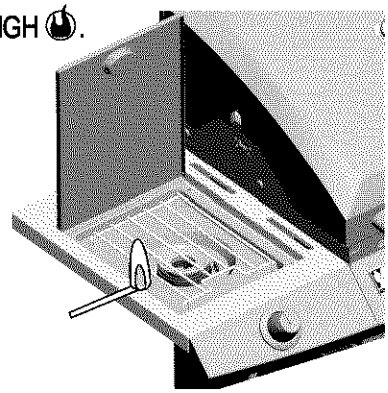
Sideburner Ignitor Lighting

▲ **Do not lean over grill while lighting.**

1. **Open sideburner lid.** Turn on gas at LP cylinder.
2. Turn sideburner knob to HIGH, push and hold ELECTRONIC IGNITOR button.
3. If sideburner does NOT light, turn knob to OFF, wait 5 minutes, then repeat lighting procedure.

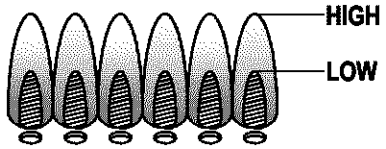
Sideburner Match Lighting

1. **Open sideburner lid.** Turn on gas at LP cylinder.
2. Place lit match near burner.
3. Turn sideburner knob to HIGH. Be sure burner lights and stays lit.



Burner Flame Check

- Remove cooking grates and flame tamers. Light burners, rotate knobs from HIGH to LOW. You should see a smaller flame in LOW position than seen on HIGH. Perform burner flame check on sideburner, also. Always check flame prior to each use. If only low flame is seen refer to "Sudden drop or low flame" in the *Troubleshooting Section*.



Turning Grill Off

- Turn all knobs to **OFF** position. Turn LP cylinder off by turning hand-wheel clockwise to a full stop.

Ignitor Check

- **Turn gas off at LP cylinder.** Press and hold electronic ignitor button. "Click" should be heard and spark seen each time between collector box or burner and electrode. See *"Troubleshooting"* if no click or spark.

Valve Check

- **Important: Make sure gas is off at LP cylinder before checking valves.** Knobs lock in **OFF** position. To check valves, first push in knobs and release, knobs should spring back. If knobs do not spring back, replace valve assembly before using grill. Turn knobs to **LOW** position then turn back to **OFF** position. Valves should turn smoothly.

Hose Check

- Before each use, check to see if hoses are cut or worn. Replace damaged hoses before using grill. Use only valve/hose/regulator specified by manufacturer.

General Grill Cleaning

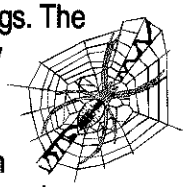
- Do not mistake brown or black accumulation of grease and smoke for paint. Interiors of gas grills are not painted at the factory **(and should never be painted)**. Apply a strong solution of detergent and water or use a grill cleaner with scrub brush on insides of grill lid and bottom. Rinse and allow to completely air dry. **Do not apply a caustic grill/oven cleaner to painted surfaces.**
- **Plastic parts:** Wash with warm soapy water and wipe dry.

  ▲ Do not use citrisol, abrasive cleaners, degreasers or a concentrated grill cleaner on plastic parts. Damage to and failure of parts can result.
- **Porcelain surfaces:** Because of glass-like composition, most residue can be wiped away with baking soda/water solution or specially formulated cleaner. Use nonabrasive scouring powder for stubborn stains.
- **Painted surfaces:** Wash with mild detergent or nonabrasive cleaner and warm soapy water. Wipe dry with a soft nonabrasive cloth.
- **Stainless steel surfaces:** To maintain your grill's high quality appearance, wash with mild detergent and warm soapy water and wipe dry with a soft cloth after each use. Baked-on grease deposits may require the use of an abrasive plastic cleaning pad. Use only in direction of brushed finish to avoid damage. Do not use abrasive pad on areas with graphics.

CAUTION

NATURAL HAZARD • SPIDERS

FACT: Sometimes spiders and other small insects climb into the burner tubes attached to the burners. The spiders spin webs, build nests and lay eggs. The webs or nests can be very small, but they are very strong and can block the flow of gas. Clean burners prior to use after storing, at the beginning of grilling season or after a period of one month not being used.



Spider guards are on the air intakes in an effort to reduce this problem, but it will not eliminate it! An obstruction can result in a "flashback" (a fire in the burner tubes). The grill may still light, but the obstruction does not allow full gas flow to the burners.

IF YOU EXPERIENCE THE FOLLOWING:

1. Smell gas.

2. Burner(s) will not light.

3. A small yellow flame from burner (should be blue).

4. Fire coming from around or behind control knob.

STOP!

Immediately turn off gas at LP cylinder!

SOLUTION:

Wait for grill to cool.

Follow the "*Cleaning the Burner Assembly*" instructions. Clean burners often. Use a 12" pipe cleaner to clean out the burner tubes. You may also force a stream of water from a hose nozzle through burner tubes to clean them.

Storing Your Grill

- Clean cooking grates.
- Store in dry location.
- When LP cylinder is connected to grill, store outdoors in a well-ventilated space and out of reach of children.
- Cover grill if stored outdoors. Choose from a variety of grill covers offered by manufacturer.
- Store grill indoors ONLY if LP cylinder is turned off and disconnected, removed from grill and stored outdoors.
- When removing grill from storage, follow "*Cleaning the Burner Assembly*" instructions before starting grill.

Cleaning the Burner Assembly

Follow these instructions to clean and/or replace parts of burner assembly or if you have trouble igniting grill.

1. **Turn gas off at control knobs and LP cylinder.**
2. Remove cooking grates and flame tamers.
3. Remove screws and carryover tubes from rear of burners.
4. Remove screw and washers to disengage burner from bracket on firebox.
5. Remove screws to detach electrode from burner. Electrode should remain in firebox.
6. Carefully lift each burner up and away from valve openings.

We suggest three ways to clean the burner tubes. Use the one easiest for you.

(A) Bend a stiff wire (a light weight coat hanger works well) into a small hook. Run the hook through each burner tube several times.

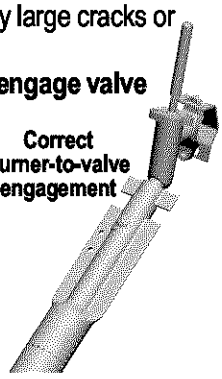
(B) Use a narrow bottle brush with a flexible handle (do not use a brass wire brush), run the brush through each burner tube several times.

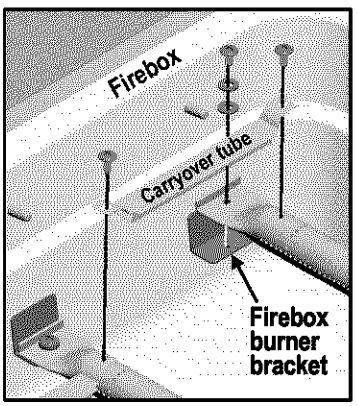
(C) **Wear eye protection:** Use an air hose to force air into the burner tube and out the burner ports. Check each port to make sure air comes out each hole.

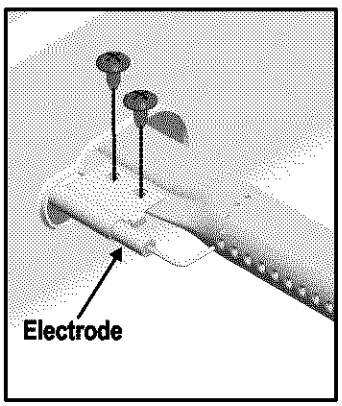
7. Wire brush entire outer surface of burner to remove food residue and dirt.
8. Clean any blocked ports with a stiff wire such as an open paper clip.
9. Check burner for damage, due to normal wear and corrosion some holes may become enlarged. If any large cracks or holes are found replace burner.

VERY IMPORTANT: Burner tubes must reengage valve openings. See illustrations at right.

10. Attach electrode to burner.
11. Carefully replace burners.
12. Attach burners to brackets on firebox.
13. Reposition carryover tubes and attach to burners. Replace flame tamers and cooking grates.





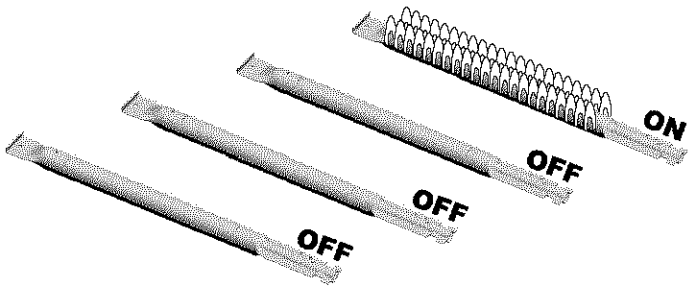


Indirect Cooking

Poultry and large cuts of meat cook slowly to perfection on the grill by indirect heat. The heat from selected burners circulates gently throughout the grill, cooking meat or poultry without the touch of a direct flame. This method greatly reduces flare-ups when cooking extra fatty cuts because there is no direct flame to ignite the fats and juices that drip during cooking.

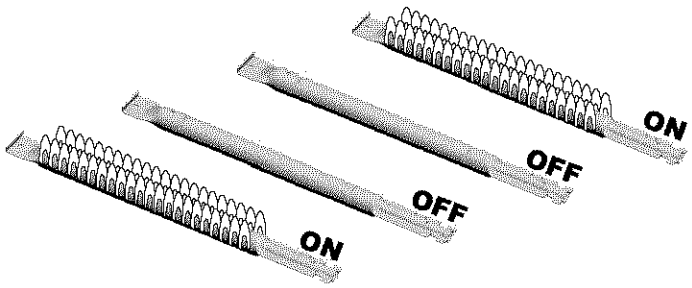
Indirect Cooking Instructions

- Always cook with the lid closed.
- Due to weather conditions, cooking times may vary. During cold and windy conditions the temperature setting may need to be increased to insure sufficient cooking temperatures.



1 Burner Cooking

Cook with direct or indirect heat.
Best for smaller meals or foods.
Consumes less fuel.



2 Burner Cooking

Great indirect cooking on low.
Produces slow, even heating.
Ideal for slow roasting and baking.

Food Safety

Food safety is a very important part of enjoying the outdoor cooking experience. To keep food safe from harmful bacteria, follow these four basic steps:

Clean: Wash hands, utensils, and surfaces with hot soapy water before and after handling raw meat and poultry.

Separate: Separate raw meats and poultry from ready-to-eat foods to avoid cross contamination. Use a clean platter and utensils when removing cooked foods.

Cook: Cook meat and poultry thoroughly to kill bacteria. Use a thermometer to ensure proper internal food temperatures.

Chill: Refrigerate prepared foods and leftovers promptly.

For more information call: USDA Meat and Poultry Hotline at 1-800-535-4555 In Washington, DC (202) 720-3333, 10:00 am-4:00 pm EST.

How To Tell If Meat Is Grilled Thoroughly

- Meat and poultry cooked on a grill often browns very fast on the outside. Use a meat thermometer to be sure food has reached a safe internal temperature, and cut into food to check for visual signs of doneness.
- Whole poultry should reach 180° F; breasts, 170° F. Juices should run clear and flesh should not be pink.
- Hamburgers made of any ground meat or poultry should reach 160° F, and be brown in the middle with no pink juices. Beef, veal and lamb steaks, roasts and chops can be cooked to 145° F. All cuts of pork should reach 160° F.
- NEVER partially grill meat or poultry and finish cooking later. Cook food completely to destroy harmful bacteria.
- When reheating takeout foods or fully cooked meats like hot dogs, grill to 165° F, or until steaming hot.

Rotisserie Cooking

When using a rotisserie on your grill, you should **remove the cooking grates and warming rack**. This will provide adequate clearance for large foods.

CARE AND CLEANING OF YOUR STAINLESS STEEL GRILL

Routine cleaning is necessary to preserve the appearance and corrosion resistance of Stainless Steel. The perception that many people have is that stainless steel will not rust. That is not the case in certain conditions. Rust marks are regular sttel particles that have become attached to the surface of stainless steel. They may also occur if you are using a steel wool or wire wool scouring pad in stead of a nylon scouring pad to clean your grill. In coastal areas, small rust pits may develop on the surface of your grill that cannot be fully removed by a cleaner. Concentrate bleaches and other solutions containing chlorine can also cause rust pits and should not be used.

Cooking creates smoke that may eventually coat and discolor the stainless steel surface. Grease fires will darken the stainless steel surface, but will not affect the integrity of the steel. Periodic cleaning of the cooking surface and inside of the grill helps decrease the risk of a fire. The methods below are suggestions for cleaning stainless steel surfaces. Choose a cleaning method appropriate for your needs. It is recommended that you use a Char-Broil® grill cover to help prolong the life and prevent discoloration of your grill.

Routine Care

After each use, let your grill cool and then wipe the grill with a soft, damp, soapy cloth and rinse with clean water. It is important to remove any food particles or marinade from the stainless steel surface of your grill. Most marinades are highly acidic and damage stainless steel. DO NOT USE STEEL OR WIRE WOOL. To clean, polish and protect your stainless steel grill on a weekly basis use Char-Broil® Stainless Steel Grill Cleaner. For quick, convenient cleaning, use Char-Broil® Stainless Steel Grill Wipes.

Stubborn Stains and Rust

Stubborn stains, discoloration and possibly rust and rust pitting can occur from cooking, exposure to harsh outdoor conditions, or extreme cooking temperatures. For stubborn rust stains and grease stains, you can restore your grill with the Char-Broil Stainless Steel Restoration Kit. It is available at major retailers or you can buy it online at www.grilllovers.com. For the latest new products and information for the care and cleaning of your stainless steel grill go to www.charbroil.com.

* Always rub or wipe in the direction of the grain or polish lines in the stainless steel surface, not across them.
** Do not let stainless steel cleaners come in contact with painted or plastic surfaces as damage may occur.

ROUTINE CARE
Char-Broil® Stainless Steel Grill Cleaner

ROUTINE CARE
Char-Broil® Stainless Steel Grill Wipes

STUBBORN STAINS AND RUST
Char-Broil® Stainless Restoration Kit

PARTS LIST – Model No. 461262006

Key	Qty	Description	Part #
A	1	Firebox Bowl	80005584
B	1	Right Side Upper Panel, Firebox	80005585
C	1	Left Side Upper Panel, Firebox	80005586
D	1	Right Side Panel, Firebox	80005702
E	1	Left Side Panel, Firebox	80005701
F	1	Rear Panel, Firebox	80005590
G	4	Burner	80005703
H	1	Electronic Ignition Kit	80005704
I	1	Electronic Ignition Button	80004341
J	3	Carryover Tube	80005592
K	1	Control Panel	80005705
L	1	Valve/Manifold/Regulator	80005740
M	5	Control Knob	80004216
N	5	Control Knob Bezel	80005596
O	1	Bottom Shelf	80005706
P	1	Left Side Panel, Cart	80005707
Q	1	Right Side Panel, Cart	80005708
R	1	Lower Back Panel, Cart	80005623
S	1	Upper Back Panel, Cart	80005624
T	1	Front Brace	80005709
U	1	Heat Shield, Tank	80005710
V	1	Left Rail, Grease Tray	80005711
W	1	Right Rail, Grease Tray	80005712
X	1	Sideburner Drip Pan	80005626
Y	1	Sideburner Lid	80005627
Z	1	Left Sideburner Shelf	80005628
AA	1	Fascia, Left Sideburner Shelf	80005713
BB	1	Sideburner Burner Kit	80004311
CC	1	Right Side Shelf	80005714
DD	1	Fascia, Right Side Shelf	80005715
EE	1	Left Door	80005717
FF	1	Right Door	80005719
GG	2	Door Handle w/Caps	80005718
HH	1	Lid Assembly	80005720
II	1	Inner Insert, Lid Assembly	80005721
JJ	1	Lid Handle	80005722
KK	1	Temperature Gauge	80004030
LL	1	Logo Plate	80005723
MM	1	Lid Assembly Hardware Pack	80004371
NN	1	Warming Rack	80004050
OO	4	Flame Tamer	80003332
PP	2	Locking Caster	80000268
QQ	2	Fixed Caster	80004093
RR	1	Sideburner Cooking Grate	80000638
SS	1	Cooking Grate (set of 2)	80005724
TT	1	Grease Tray	80003584
UU	2	Match Holder	80005589
VV	1	Logo Plate, Dual Fuel	80005594
WW	1	Towel Bar	80005716
XX	1	Sideburner Wind Diverter	80005038
	1	Replacement Flame Tamer Support Pins	W80000020
	1	Product Guide (English)	80005671
	1	Hardware Pack	80005676
		1 Caster Wrench	
		1 AA Battery	
		1 Control Knob	
		1 Control Knob Bezel	
		4 #8x3/8" Self-Tapping Screw	
		2 #8-32x3/8" Screw	
		2 4mm Lock Washer	
		2 #10-24x3/8" Screw	
		8 1/4-20x1½" Screw	
		2 5mm Flat Washer	
		2 5mm Lock Washer	
		18 1/4-20x1/2" Screw	
		26 7mm Flat Washer	
		26 7mm Lock Washer	

Tools required for assembly:

Caster Wrench - Provided • Phillips screwdriver - Not provided

Estimated assembly time:

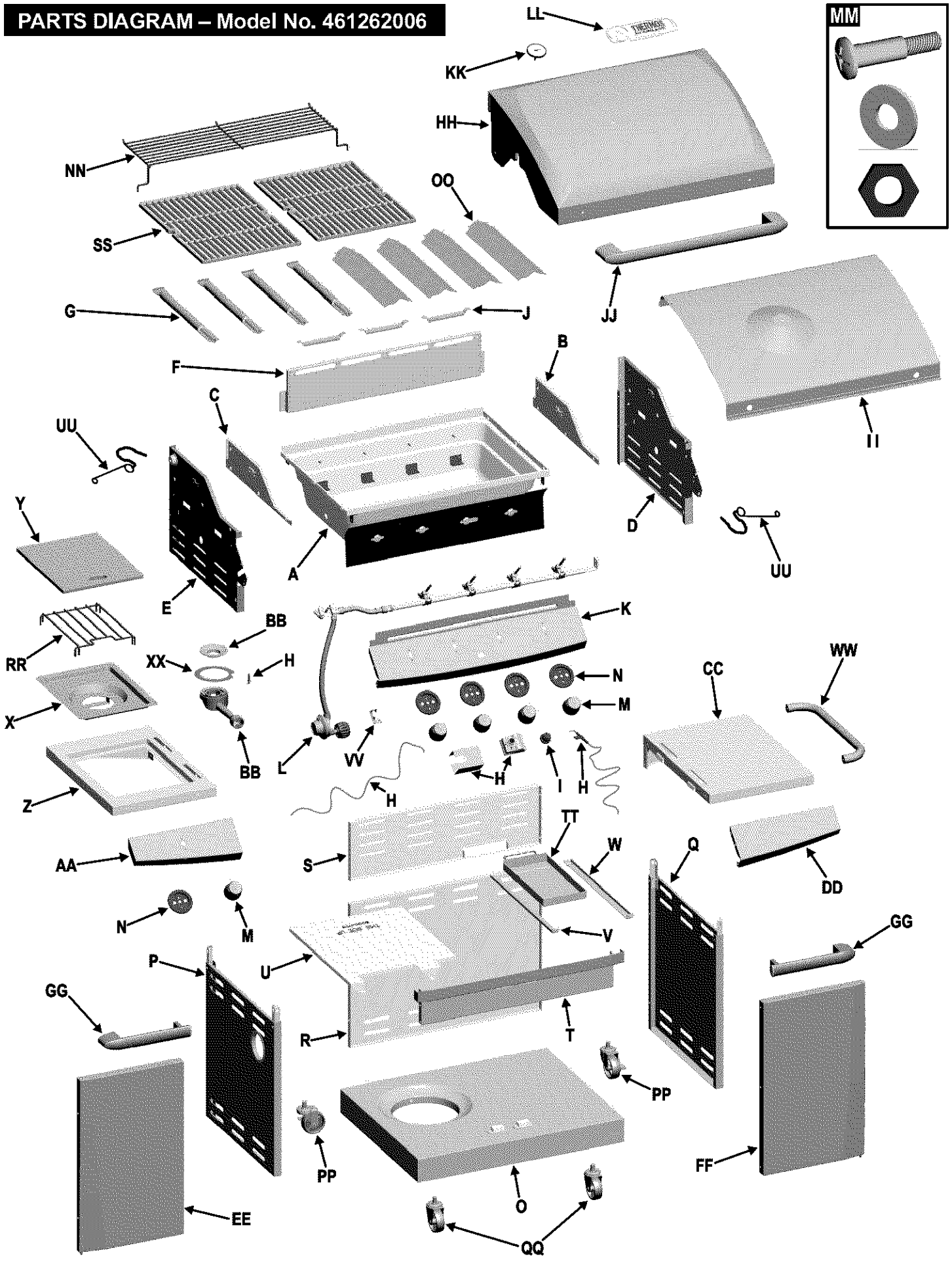
30-45 minutes

Certified Grill Parts And Accessories®, Char-Broil and Design®, Char-Broil (Gas Grill Briquettes)®, Char-Diamonds®, Cooking Zone and Design®, Diamond Flame®, Executive Chef®, Faststart®, Flare Fighter®, FlavorMaster®, Gas Grill Silouette and Design®, H2O Smoker®, Lava Flame®, MasterFlame®, MasterFlame Precision Cooking System®, PowerSpark®, Quantum®, VIP®, PrecisionFlame and Design®, Sierra®, and TruFlame® are registered Trademarks of the W.C. Bradley Company. Thermos® is a registered trademark of the Thermos Company and its affiliates.

Artisan Collection by Char-Broil ™, C3 and Design™, Char-Broil and Design™, Flame Design™, FlavorTents™, Grill 2 Go™, Grillin' Stick™, Keeper of the Flame™, Keepers of the Flame™, Natural Grip™, Outdoor Cooking Collection and Design™, Patio Bistro™, PrecisionFlame™, Pro-Check™, QuickSet Grills and Design™, SmokerTents™, The Big Easy™, The Minute Grill™, The Edge™, The Tuscan Collection™, and The Urban Grill™ are Trademarks of the W.C. Bradley Company. Universal Grill Parts and Design™ is a trademark of the Thermos Company and its affiliates.

Protected under one or more of the following U.S. Patents: 4,598,692; 4,624,240; 4,747,391; 4,747,391; 4,817,583; 4,924,846; 4,989,579; 5,003,960; 5,076,256; 5,076,257; 5,090,398; 5,109,834; 5,224,676; 5,277,106; 5,421,319; 5,441,226; 5,452,707; 5,458,309; 5,566,606; 5,566,606; 5,579,755; 5,582,094; 5,613,486; 5,649,475; 5,706,797; 5,711,663; 5,765,543; 5,931,149; 5,996,573; 6,095,132; 6,135,104; 6,173,644B1; 6,279,566; 6,397,731; 6,418,923; 6,439,222; 6,523,461; D282,619; D339,714; D341,292; D343,337; D358,059; D361,466; D364,535; D372,637; D373,701; D377,735; D383,035; D397,910; D405,643; D405,643; D406,005; D406,009; D413,043; D413,229; D413,229; D414,982; D415,388; D416,164; D416,441; D416,441; D417,587; D422,516; D423,274; D423,876; D428,303; D435,396; D436,004; D438,059; D438,060; D438,427; D439,110; D442,505; D443,179; D443,354; D447,384; D447,385; D447,909; D448,610; D448,614; D448,615; D448,616; D448,975; D449,492; D451,759; D456,202S; D460,313, D461,359 and D504,048. Canada: 87743; 87744; 92607; 92608 and 1,316,424. Other Patents Pending. Assembly instructions © 2005.

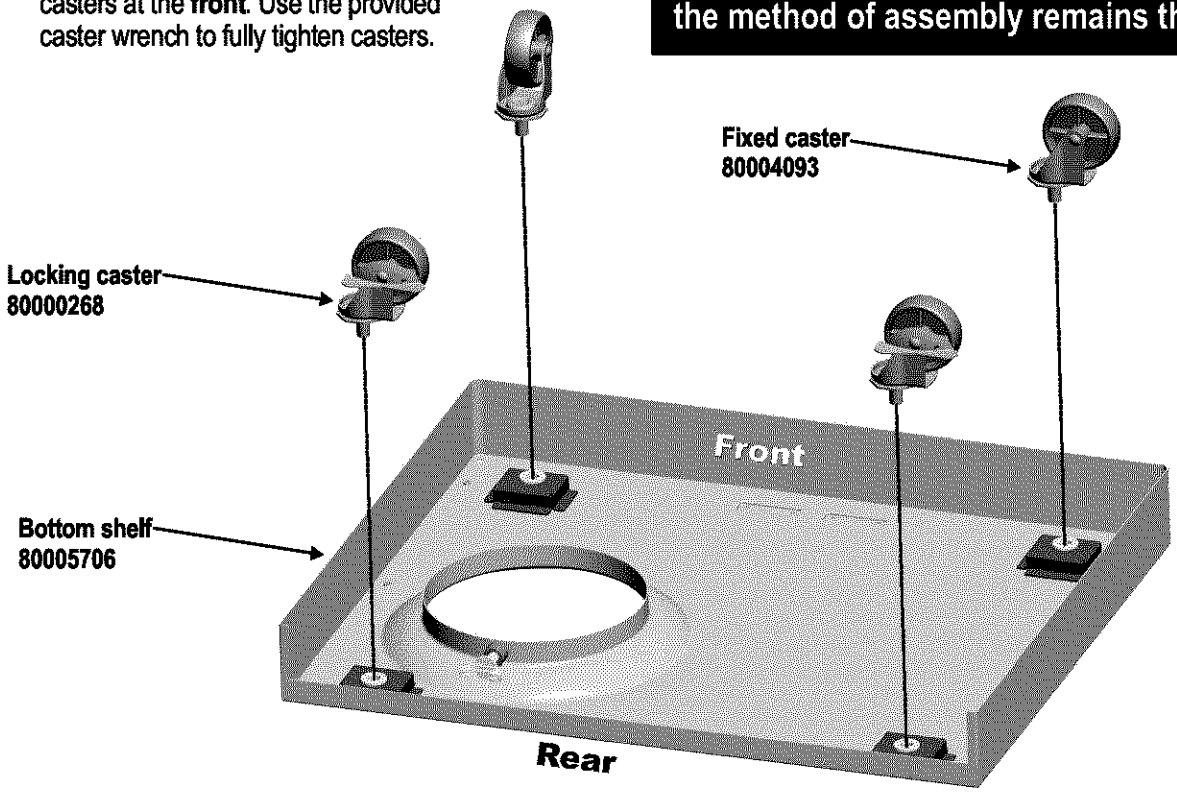
PARTS DIAGRAM – Model No. 461262006



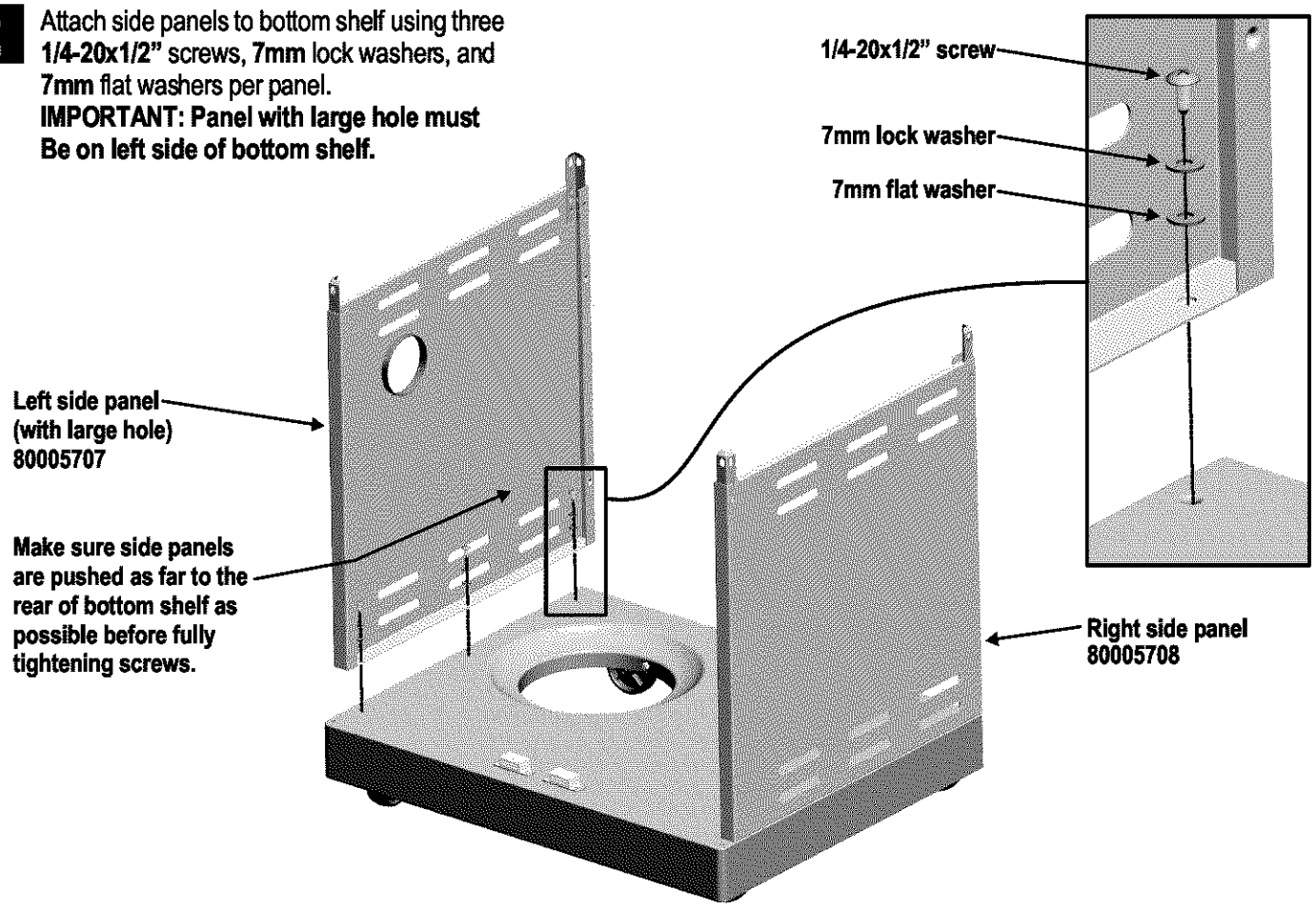
ASSEMBLY – Model No. 461262006

NOTE: Some grill parts shown in the assembly steps may differ slightly in appearance from those on your particular grill model. However, the method of assembly remains the same.

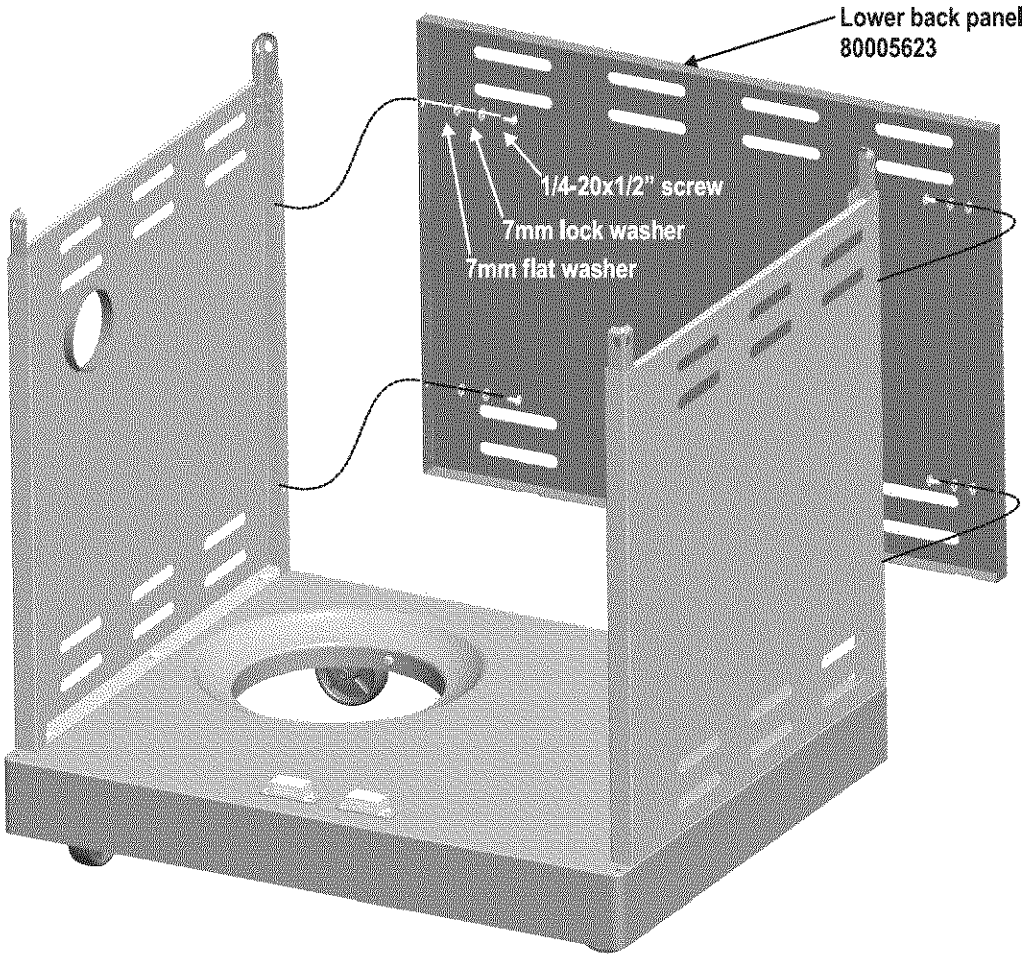
1 Attach the two **locking** casters at the **rear** of the bottom shelf and the two **fixed** casters at the **front**. Use the provided caster wrench to fully tighten casters.



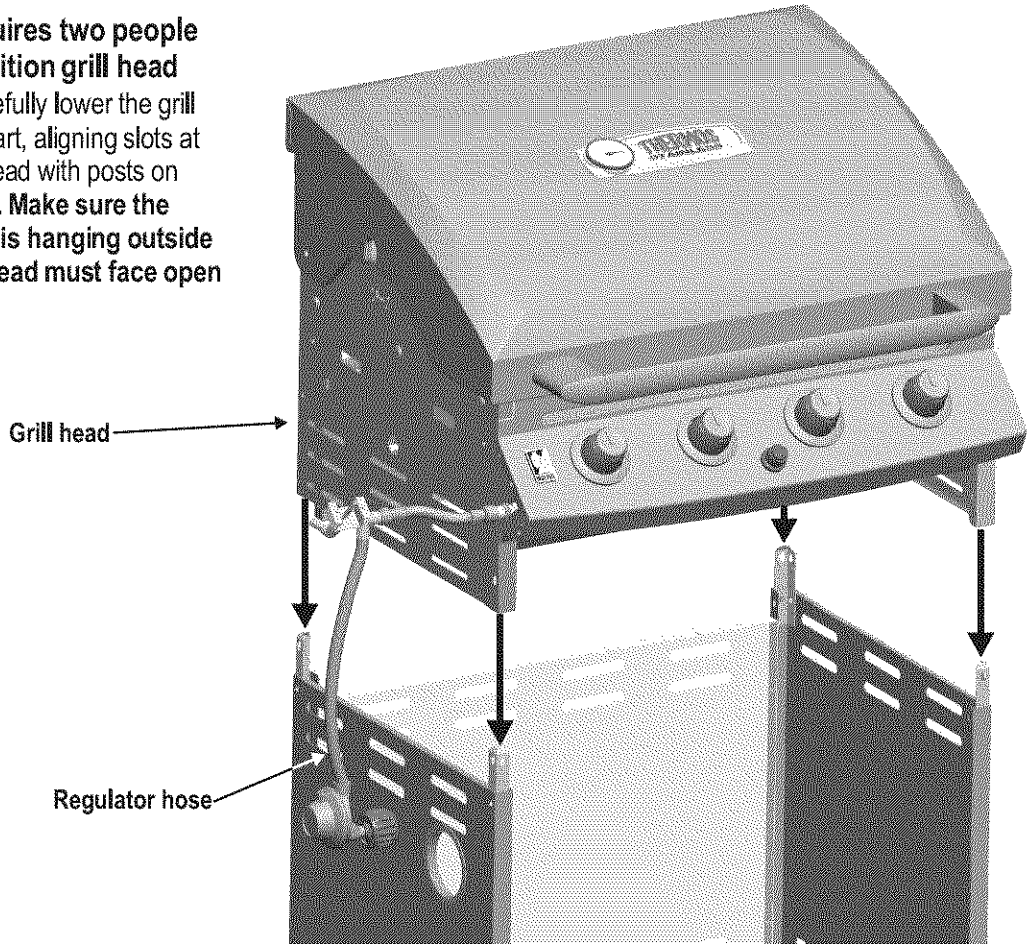
2 Attach side panels to bottom shelf using three **1/4-20x1/2"** screws, **7mm** lock washers, and **7mm** flat washers per panel.
IMPORTANT: Panel with large hole must Be on left side of bottom shelf.


1/4-20x1/2" screw
7mm lock washer
7mm flat washer
Left side panel
(with large hole)
80005707
Make sure side panels are pushed as far to the rear of bottom shelf as possible before fully tightening screws.
Right side panel
80005708

3 Place lower back panel between side panels at rear of bottom shelf. Secure lower back panel to side panels using two **1/4-20x1/2"** screws, **7mm** lock washers, and **7mm** flat washers on each side.

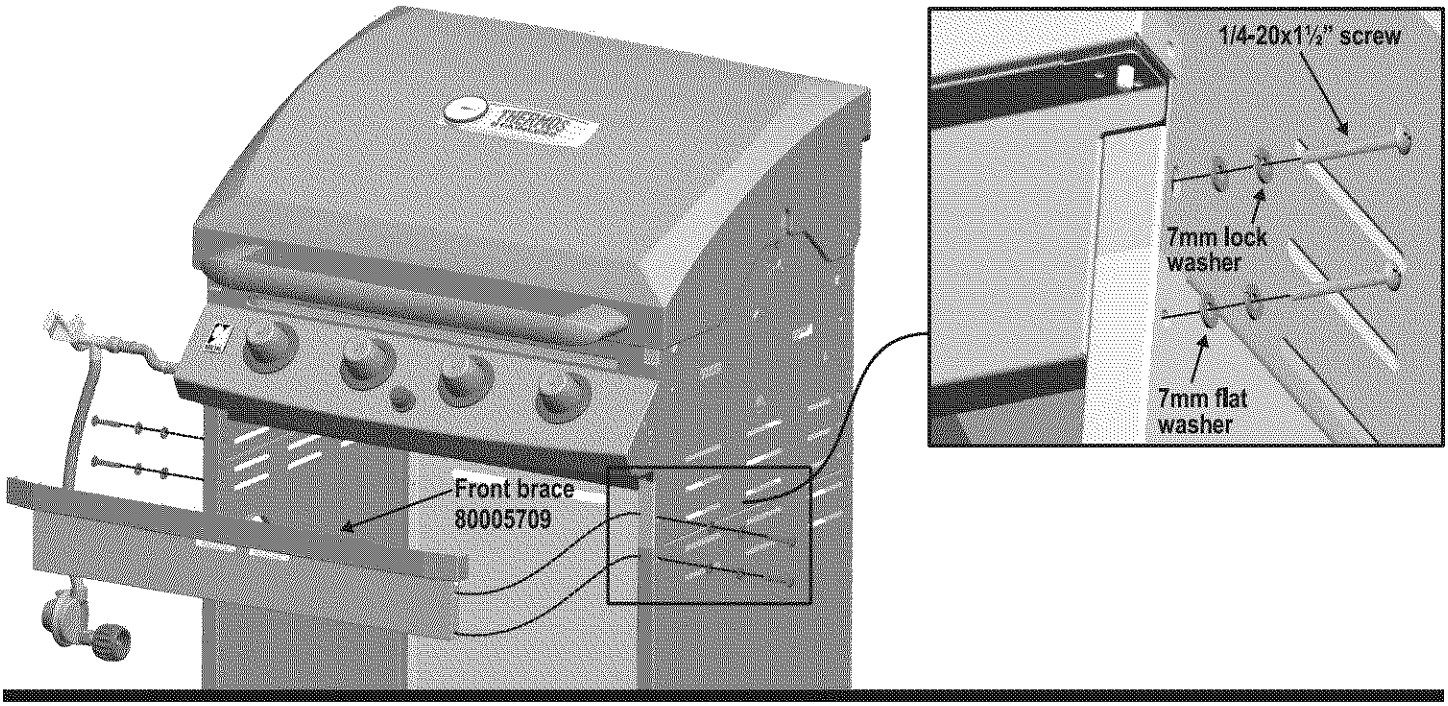


4 **This step requires two people to lift and position grill head onto cart.** Carefully lower the grill head onto the cart, aligning slots at bottom of grill head with posts on cart side panels. **Make sure the regulator hose is hanging outside the cart. Grill head must face open side of cart.**

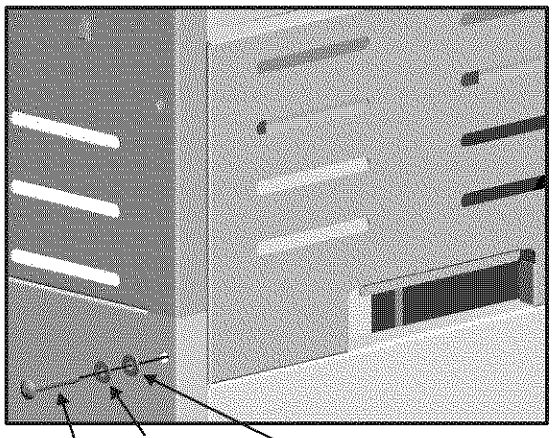


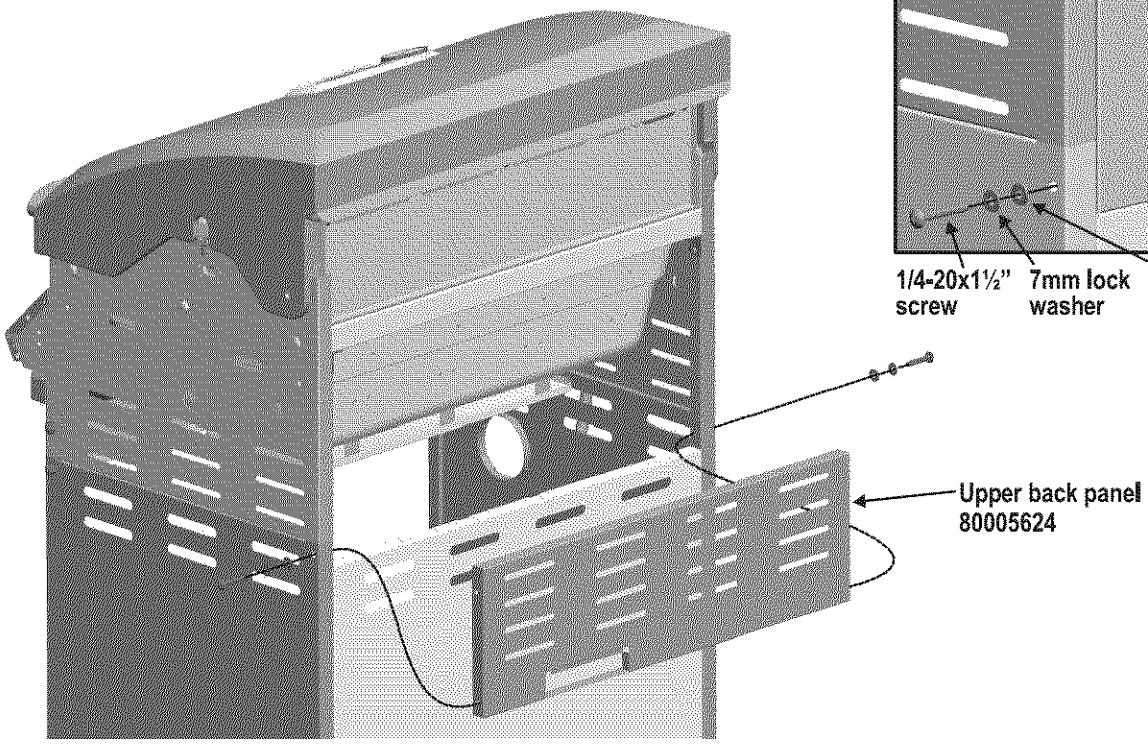
5 Insert front brace under control panel and between cart side panels. Secure using two **1/4-20x1½"** screws, **7mm** lock washers, and **7mm** flat washers on each side.

NOTE: MAKE SURE THAT THE FRONT BRACE IS MOUNTED IN THE MOST DOWNWARD POSITION WHEN ASSEMBLED TO CART.

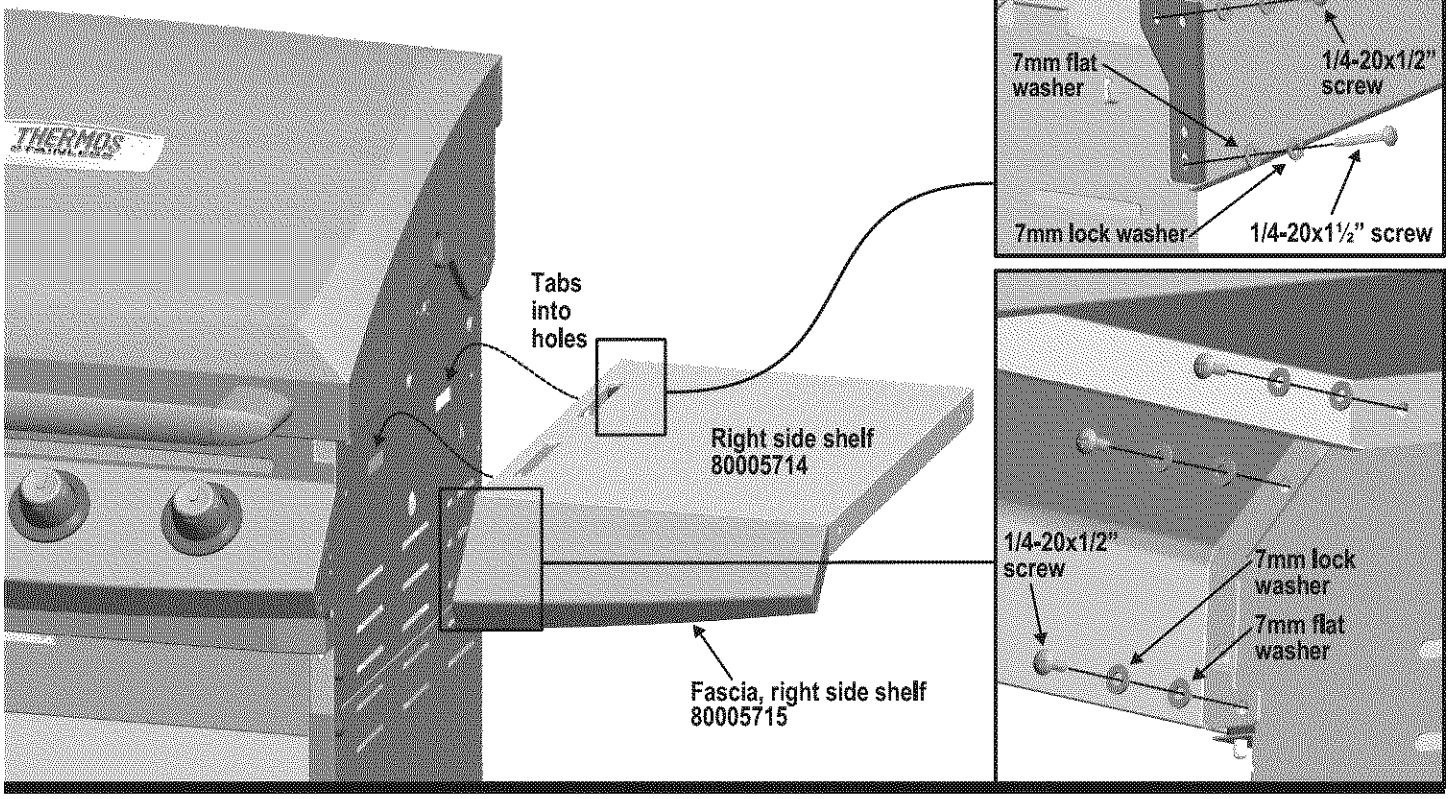


6 On back of grill, place upper back panel between side panels and above lower back panel. Secure upper back panel, in lower holes, using one **1/4-20x1½"** screw, **7mm** lock washer, and **7mm** flat washer on each side. **Do not fully tighten screws until side shelf installation is complete in later steps.**

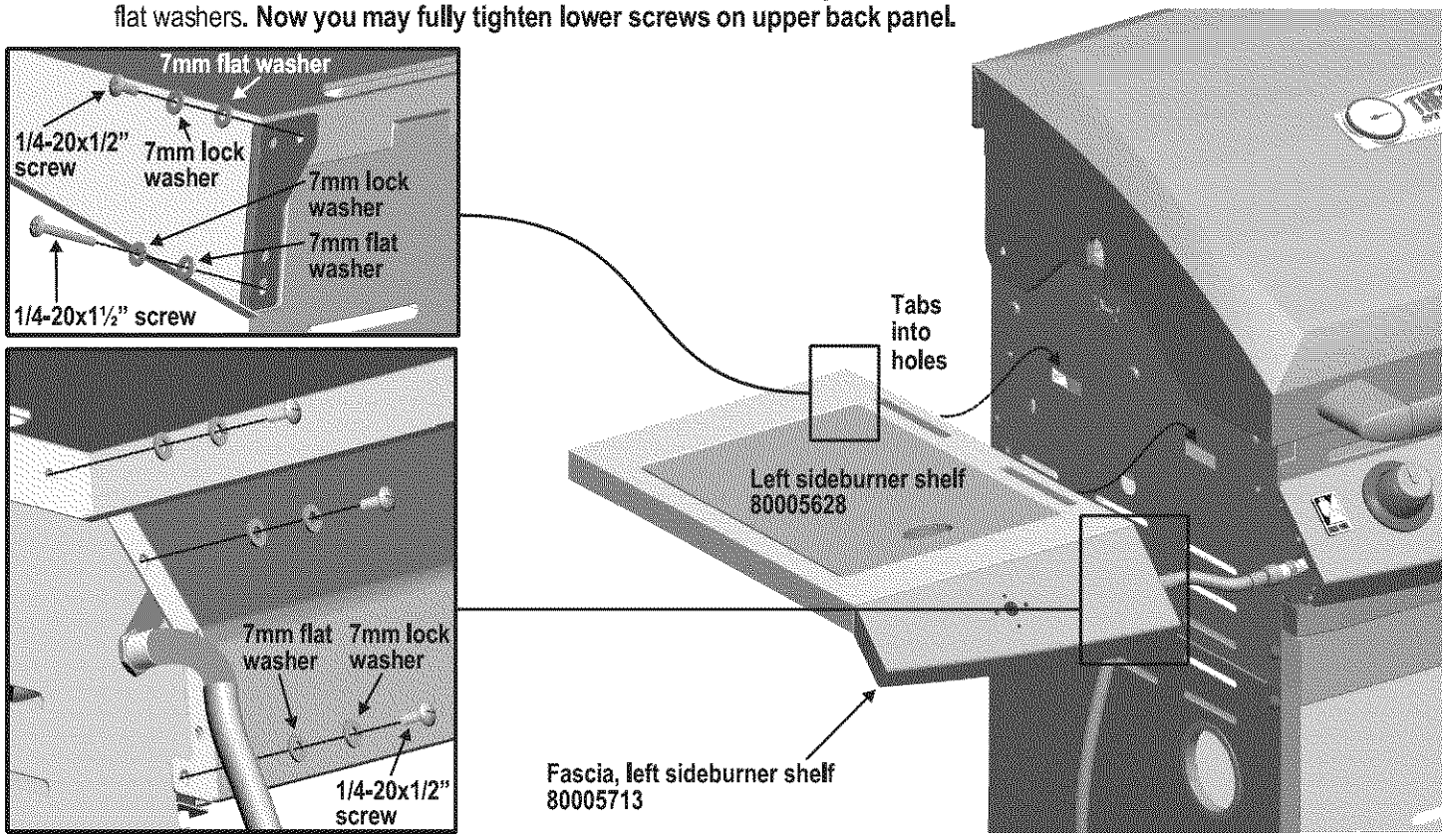




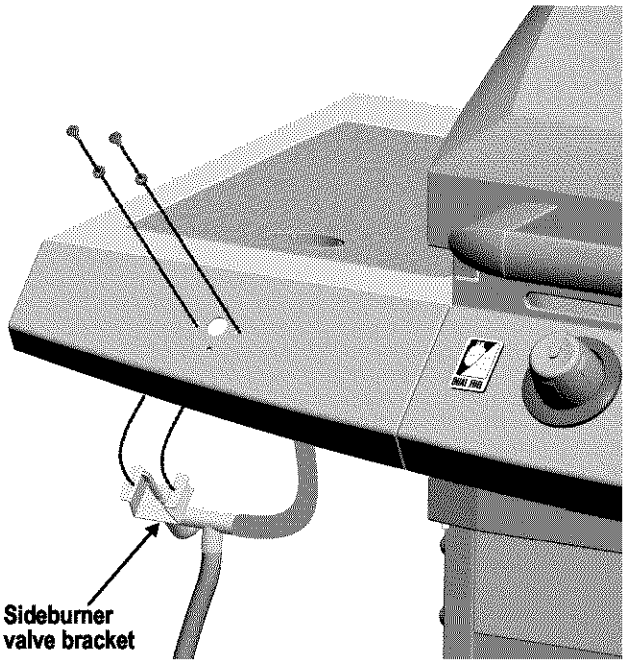
7 Insert tabs on right side shelf into rectangular slots in side of firebox. Attach rear of shelf using one **1/4-20x1/2"** screw, **7mm** lock washer, and **7mm** flat washer in upper hole. Use one **1/4-20x1½"** screw, **7mm** lock washer, and **7mm** flat washer in lower hole. Attach front of shelf and fascia using three **1/4-20x1/2"** screws, **7mm** lock washers, and **7mm** flat washers.

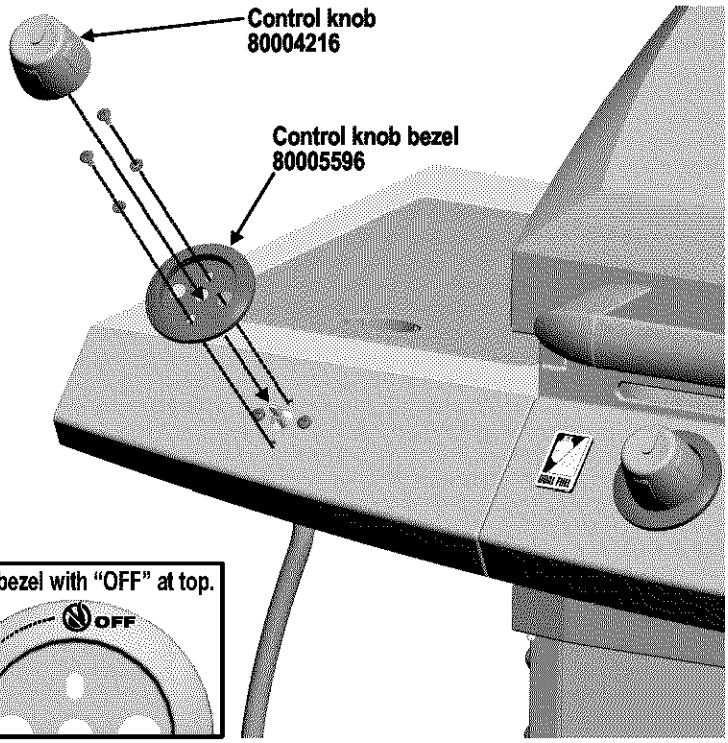


8 Insert tabs on left sideburner shelf assembly into rectangular slots in side of firebox. Attach rear of shelf using one **1/4-20x1/2"** screw, **7mm** lock washer, and **7mm** flat washer in upper hole. Use one **1/4-20x1½"** screw, **7mm** lock washer, and **7mm** flat washer in lower hole. Attach front of shelf and fascia using three **1/4-20x1/2"** screws, **7mm** lock washers, and **7mm** flat washers. **Now you may fully tighten lower screws on upper back panel.**

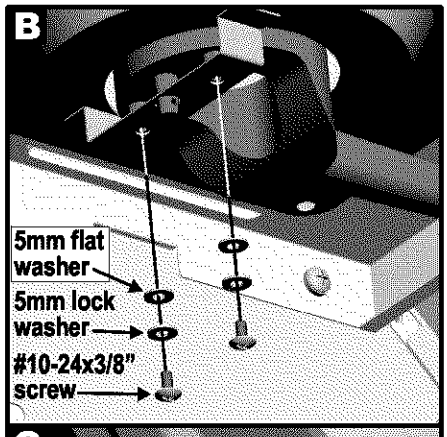


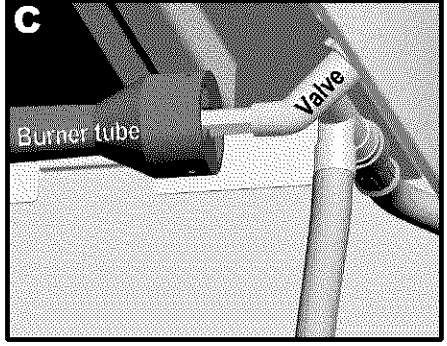
9 **First, remove the two screws and lock washers from the sideburner valve bracket.** Position sideburner valve bracket beneath sideburner shelf fascia so that valve stem comes through larger center hole in fascia. Secure using lock washers and screws that were removed from bracket. Attach sideburner bezel to fascia using two **#8-32x3/8"** screws and **4mm** lock washers. Press sideburner control knob onto valve stem.

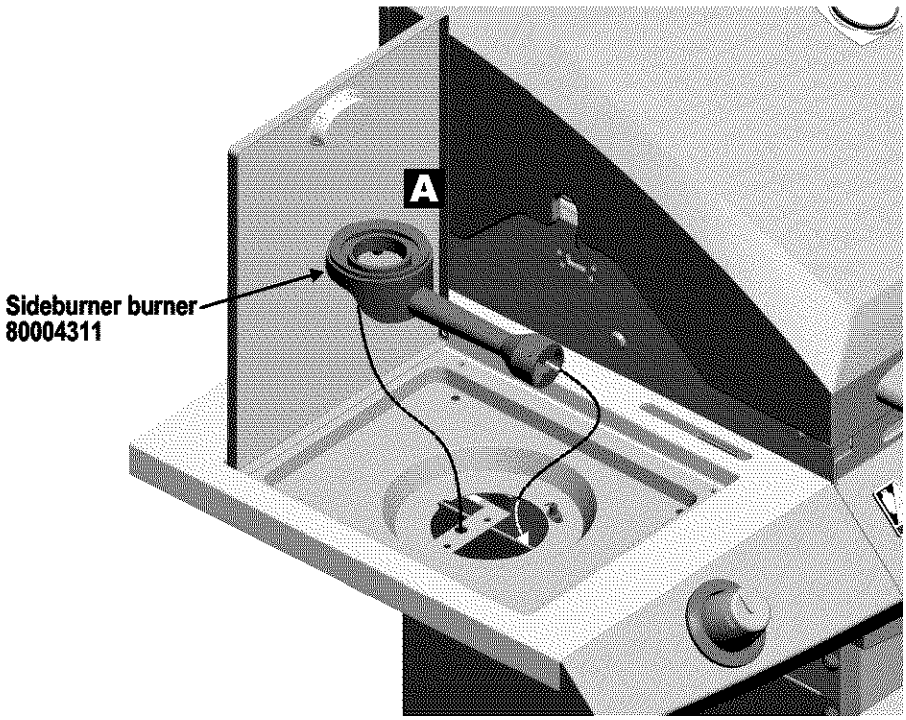




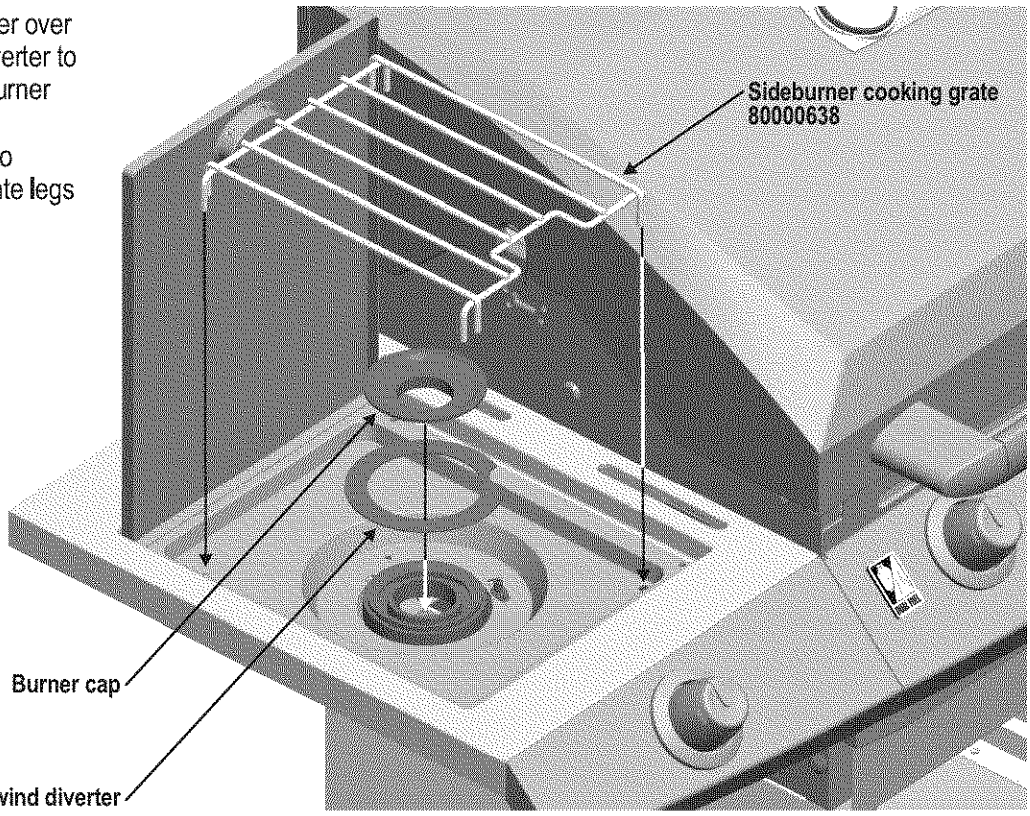
10 Insert sideburner burner into left shelf, making sure burner tube engages sideburner valve **(A)**. Center stud on bottom of burner fits into center hole in burner bracket on shelf. See **illustration C** for proper burner-to-valve engagement. Secure burner to bracket using two **#10-24x3/8"** screws, **5mm** lock washers, and **5mm** flat washers **(B)**.



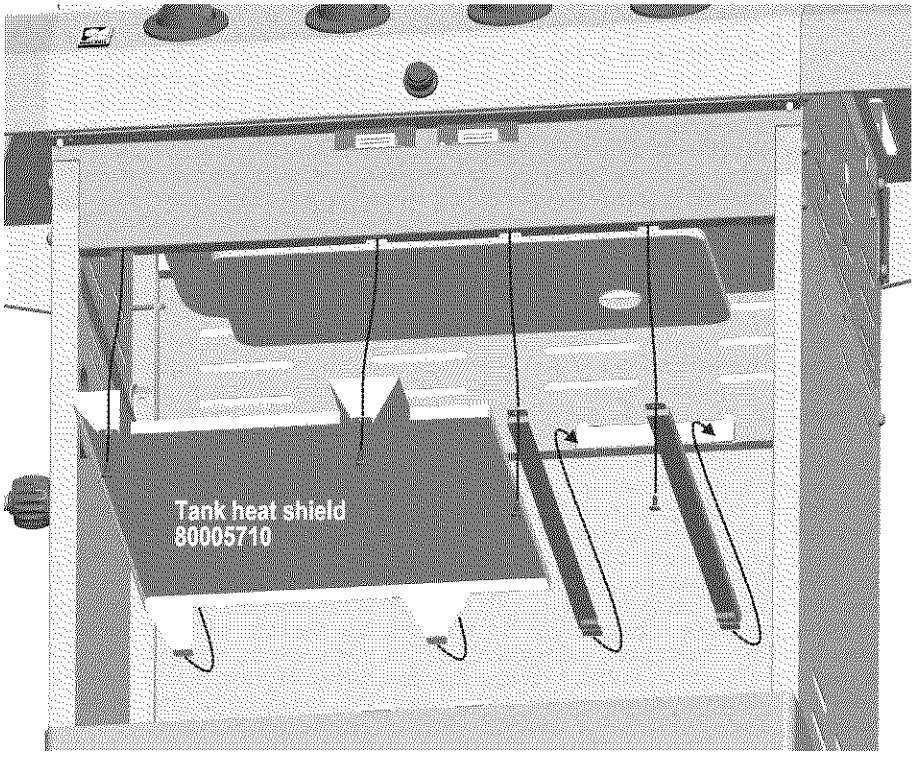


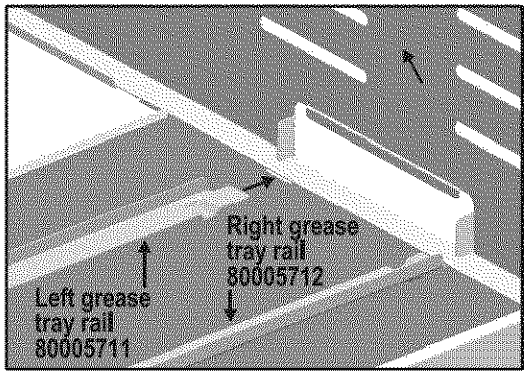


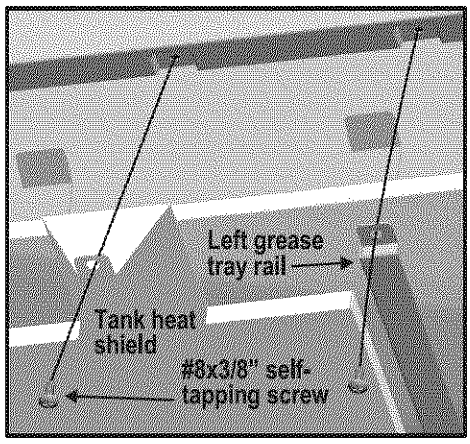
11 Place sideburner wind diverter over sideburner. Align notch in diverter to fit around electrode. Place burner cap onto sideburner. Place sideburner cooking grate onto sideburner shelf, aligning grate legs with holes on shelf.



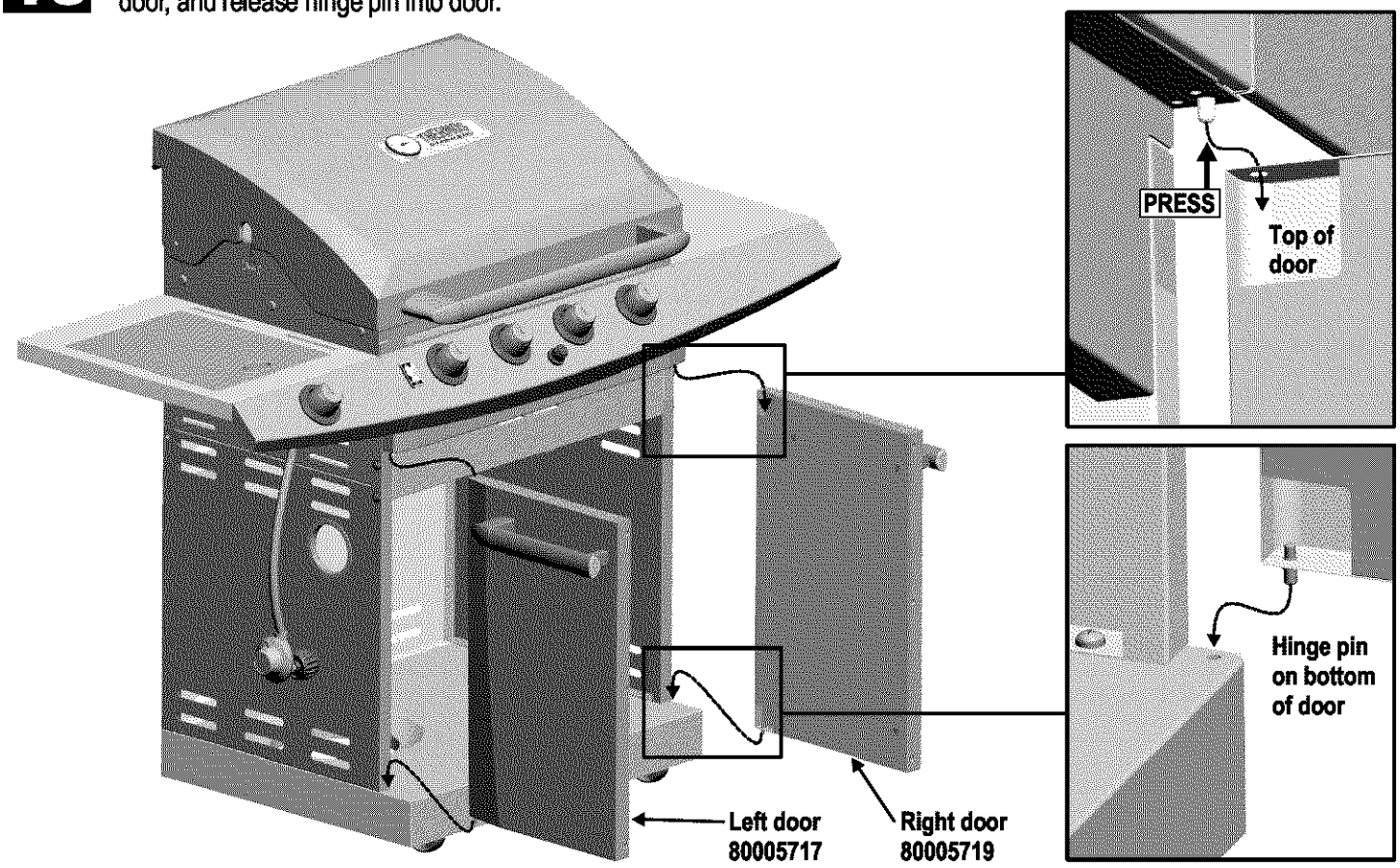
12 Inside of cart, insert ends of left and right grease tray rails into slots between upper and lower back panels near grease tray opening. Attach opposite ends of rails to bottom edge of front brace using one **#8x3/8"** self-tapping screw per rail. To the left of the rails, repeat this procedure to install the tank heat shield. Attach heat shield to front brace using two **#8x3/8"** self-tapping screws.



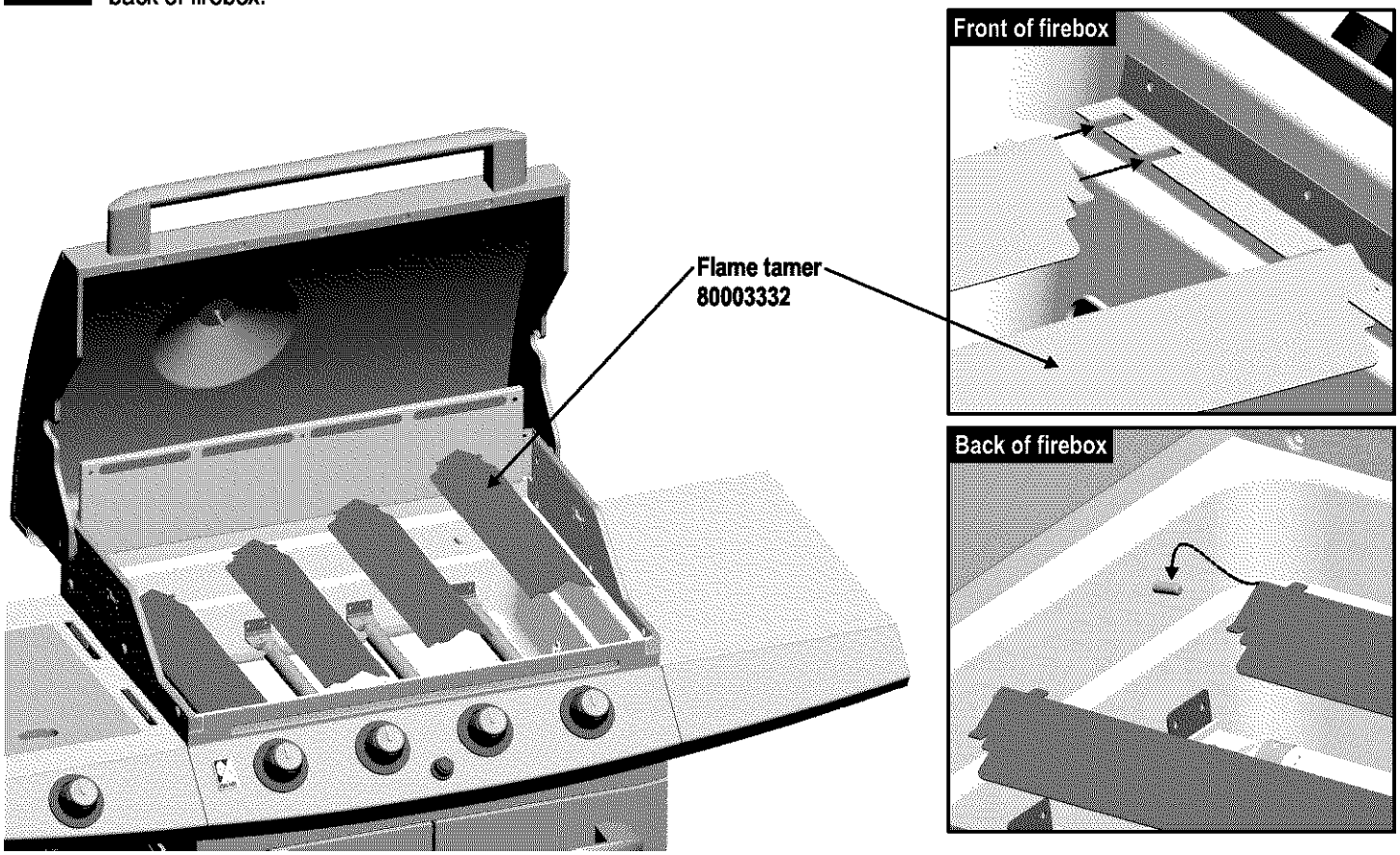




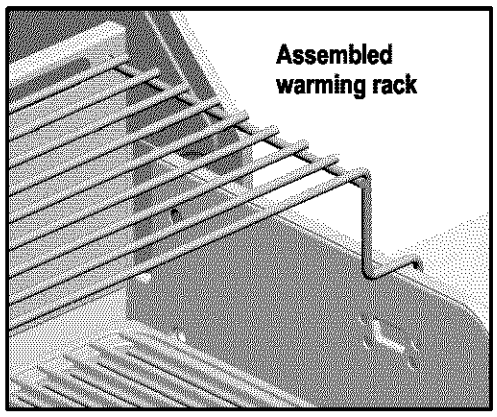
13 Insert hinge pin on bottom of doors into hole in bottom shelf. Press upper hinge pin in front brace, align hinge hole on top of door, and release hinge pin into door.

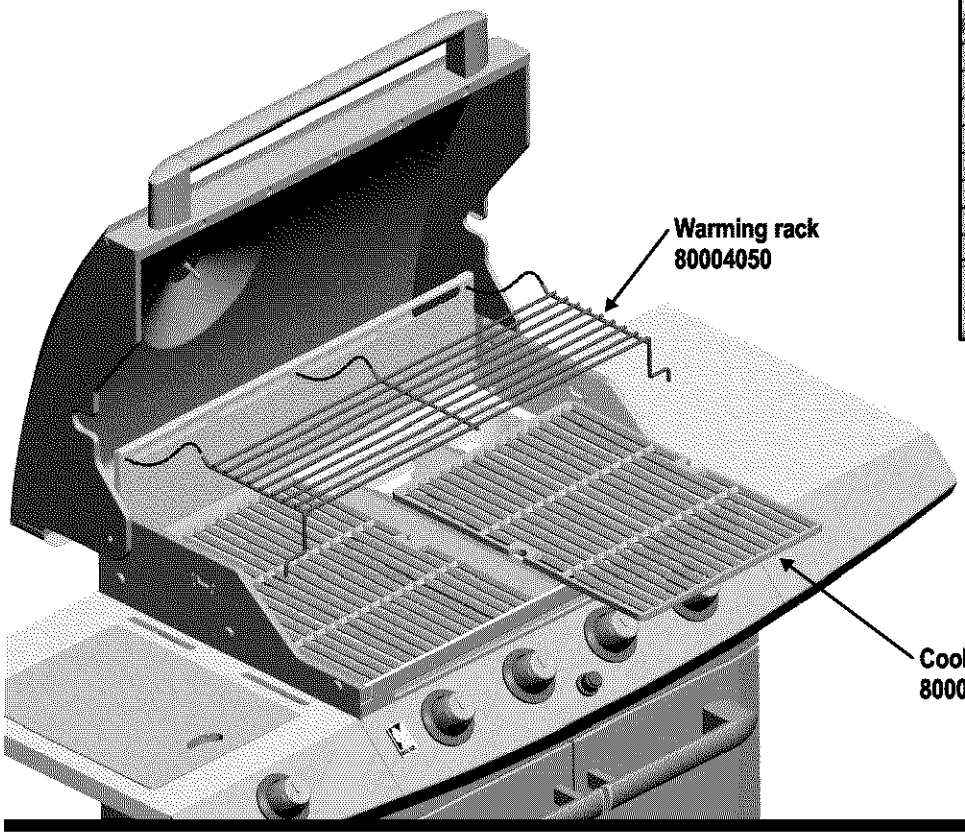


14 Install flame tamers by sliding one end of each flame tamer into slots at front of firebox and resting opposite end on pins in back of firebox.



15 Place the two cooking grates onto the firebox. Insert the three wire ends at rear of warming rack into holes in back of firebox. Front wires of warming rack rest on sides of firebox.



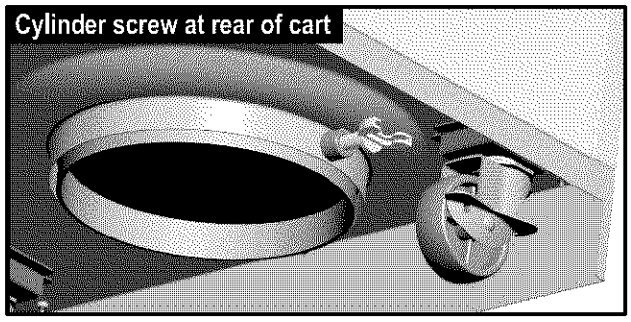


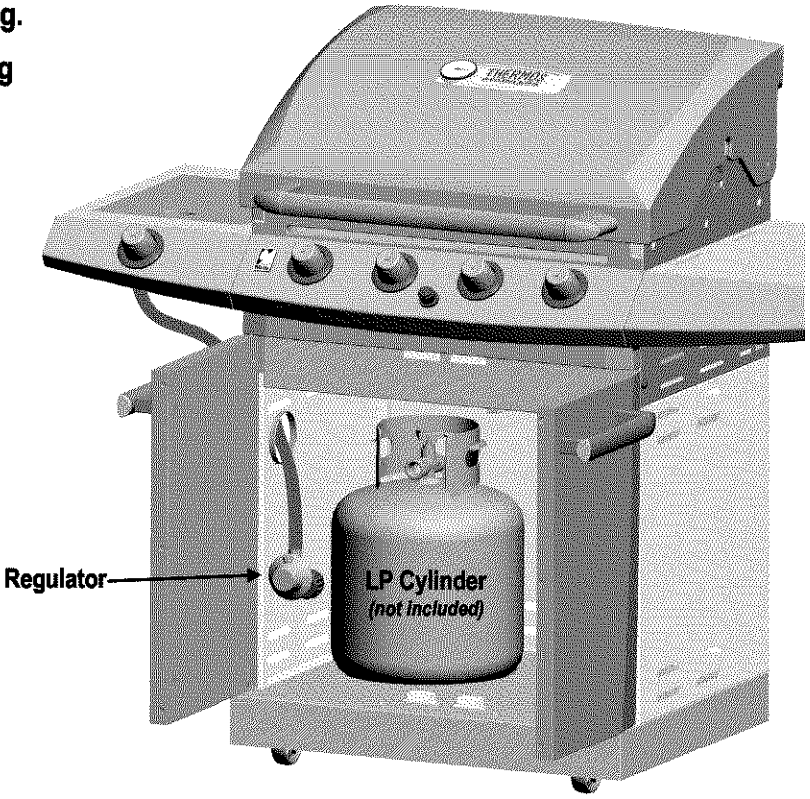
16 **LP CYLINDER IS SOLD SEPARATELY.** Fill and leak check the cylinder before attaching to grill and regulator (see Use & Care section). Once cylinder has been filled and leak checked, place cylinder into hole in bottom shelf. **Make sure cylinder valve is facing front of grill.** Secure cylinder with cylinder screw under bottom shelf. Insert regulator through large hole in left side panel. **See Use & Care section of this manual to perform the "Burner Flame Check" and for important safety instructions before using.**

Always keep LP cylinders in upright position during use, transport, and storage.

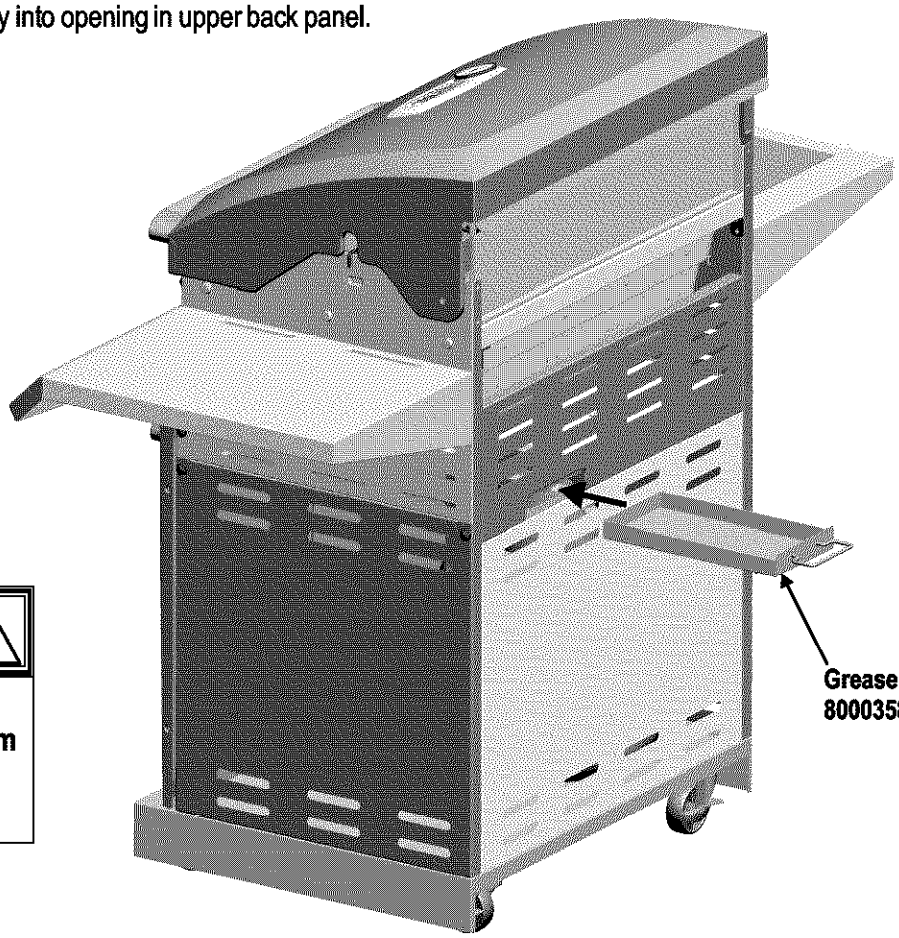
CAUTION

Cylinder valve must face to front of cart once tank is attached. Failure to install cylinder correctly may allow gas hose to be damaged in operation, resulting in the risk of fire.





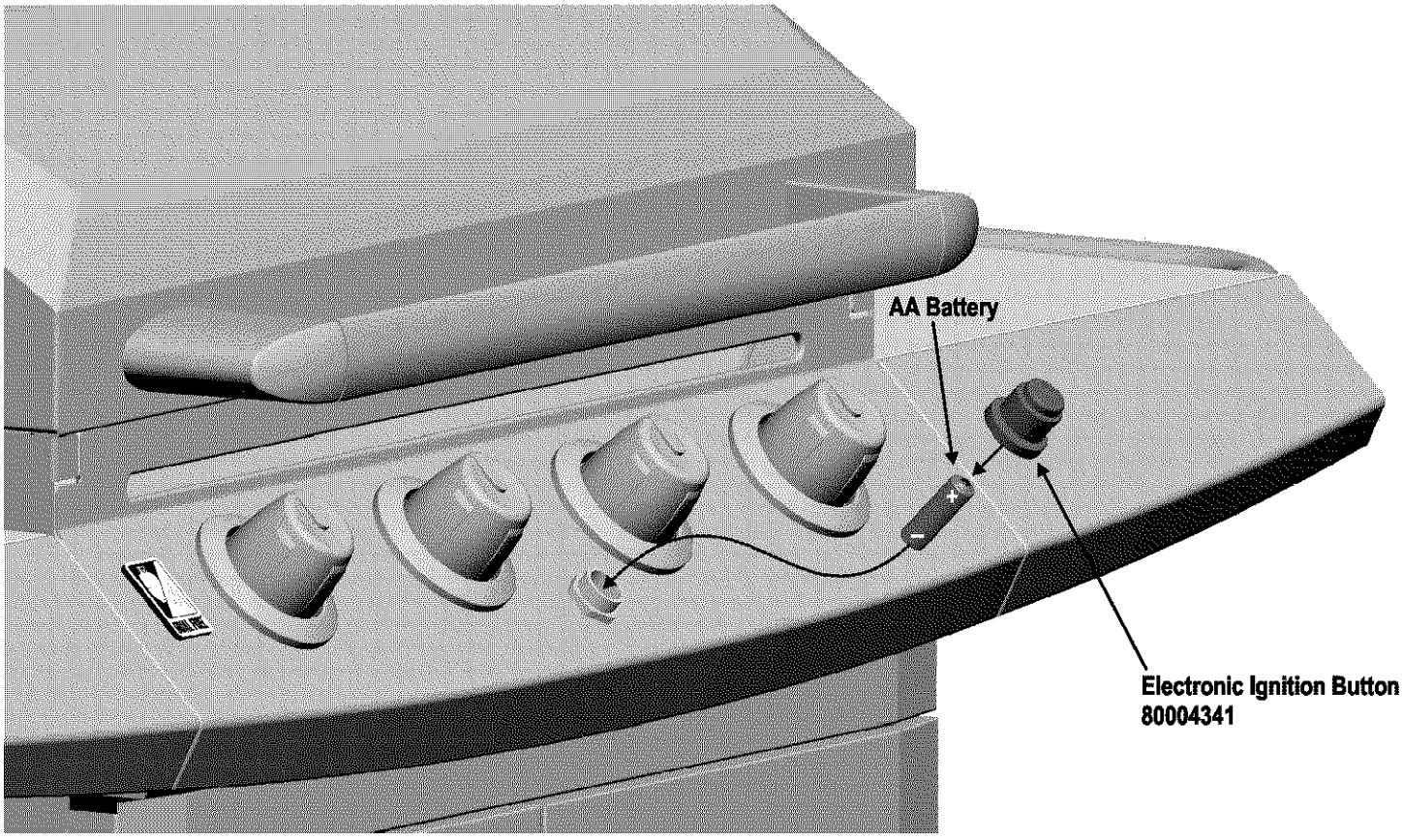
17 On back of grill, slide grease tray into opening in upper back panel.



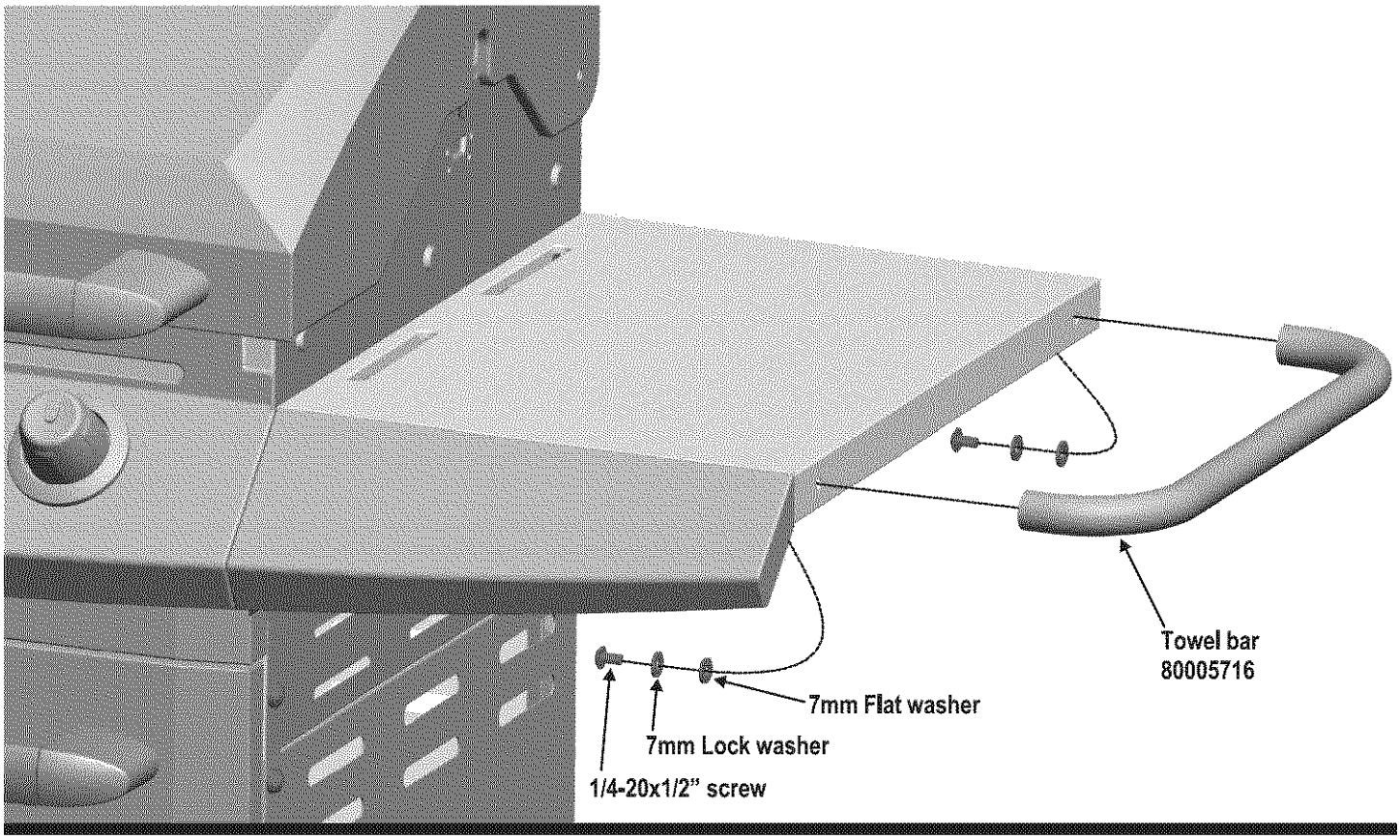
CAUTION

Failure to install grease tray will cause hot grease to drip from bottom of grill with risk of fire or property damage.

18 Unscrew electronic ignition button on front of control panel. Insert AA battery into ignitor, **negative (—) end first**. Replace button.



19 Attach towel bar to right side shelf using two **1/4-20x1/2"** screws, **7mm** lock washers and **7mm** flat washers.



EMERGENCIES: If a gas leak cannot be stopped, or a fire occurs due to gas leakage, call the fire department.

Emergencies	Possible Cause	Prevention/Solution
Gas leaking from cracked/cut/burned hose.	• Damaged hose.	• Turn off gas at LP cylinder or at source on natural gas systems. If anything but burned, replace valve/hose/regulator. If burned, discontinue use of product until a plumber has investigated cause and corrections are made.
Gas leaking from LP cylinder.	• Mechanical failure due to rusting or mishandling.	• Replace LP cylinder.
Gas leaking from LP cylinder valve.	• Failure of cylinder valve from mishandling or mechanical failure.	• Turn off LP cylinder valve. Return LP cylinder to gas supplier.
Gas leaking between LP cylinder and regulator connection.	• Improper installation, connection not tight, failure of rubber seal.	• Turn off LP cylinder valve. Remove regulator from cylinder and visually inspect rubber seal for damage. See LP Cylinder Leak Test and Connecting Regulator to the LP Cylinder.
Fire coming through control panel.	• Fire in burner tube section of burner due to blockage.	• Turn off control knobs and LP cylinder valve. Leave lid open to allow flames to die down. After fire is out and grill is cold, remove burner and inspect for spider nests or rust. See Natural Hazard and Cleaning the Burner Assembly pages.
Grease fire or continuous excessive flames above cooking surface.	• Too much grease buildup in burner area.	• Turn off control knobs and LP cylinder valve. Leave lid open to allow flames to die down. After cooling, clean food particles and excess grease from inside firebox area, grease tray, and other surfaces.

Troubleshooting

Problem	Possible Cause	Prevention/Solution
Burner(s) will not light using ignitor. (See Electronic Ignition Troubleshooting also) *Continued on next page.*	**GAS ISSUES:**	
	• Trying to light wrong burner.	• See instructions on control panel and in Use and Care section.
	• Burner not engaged with control valve.	• Make sure valves are positioned inside of burner tubes.
	• Obstruction in burner.	• Ensure burner tubes are not obstructed with spider webs or other matter. See cleaning section of Use and Care.
	• No gas flow.	• Make sure LP cylinder is not empty. If LP cylinder is not empty, refer to "Sudden drop in gas flow."
	• Vapor lock at coupling nut to LP cylinder.	• Turn off knobs and disconnect coupling nut from LP cylinder. Reconnect and retry.
	• Coupling nut and LP cylinder valve not fully connected.	• Turn the coupling nut approximately one-half to three-quarters additional turn until solid stop. Tighten by hand only - do not use tools.
	ELECTRICAL ISSUES:	
	• Electrode cracked or broken; "sparks at crack."	• Replace electrode(s).
	• Electrode tip not in proper position.	Main Burners: • Tip of electrode should be pointing toward gas port opening on burner. The distance should be 1/8" to 1/4". Adjust if necessary. Sideburner: • Tip of electrode should be pointing toward gas port opening on burner. the distance should be 1/8" to 3/16". Adjust if necessary.
	• Wire and/or electrode covered with cooking residue.	• Clean wire and/or electrode with rubbing alcohol and clean swab.
	• Wires are loose or disconnected.	• Reconnect wires or replace electrode/wire assembly.
	• Wires are shorting (sparking) between ignitor and electrode.	• Replace ignitor wire/electrode assembly.
	• Dead battery.	• Replace with a new AA-size alkaline battery.

Troubleshooting (*continued*)

Problem	Possible Cause	Prevention/Solution
Burner(s) will not light using ignitor. (See Electronic Ignition Troubleshooting also)	**ELECTRONIC IGNITION:** • No spark, no ignition noise.	• See Section I of Electronic Ignition System.
	• No spark, some ignition noise.	• See Section II of Electronic Ignition System.
	• Sparks, but not at electrode or at full strength.	• See Section III of Electronic Ignition System.
	PIEZO PUSH-BUTTON AND ROTARY: • Push-button sticks at bottom.	• Replace ignitor.
	• Rotary knob rotates without clicking.	• Replace knob.
	• Sparking between ignitor and electrode.	• Inspect wire insulation and proper connection. Replace wires if insulation is broken.
Burner(s) will not match light.	• See **"GAS ISSUES:"** on previous page.	
	• Match will not reach.	• Use long-stem match (fireplace match).
	• Improper method of match-lighting.	• See "Match-Lighting" section of Use and Care.
Sudden drop in gas flow or low flame.	• Out of gas.	• Check for gas in LP cylinder.
	• Excess flow valve tripped.	• Turn off knobs, wait 30 seconds and light grill. If flames are still low, turn off knobs and LP cylinder valve. Disconnect regulator. Reconnect regulator and leak-test. Turn on LP cylinder valve, wait 30 seconds and then light grill.
	• Vapor lock at coupling nut/LP cylinder connection.	• Turn off knobs and LP cylinder valve. Disconnect coupling nut from cylinder. Reconnect and retry.
Flames blow out.	• High or gusting winds.	• Turn front of grill to face wind or increase flame height.
	• Low on LP gas.	• Refill LP cylinder.
	• Excess flow valve tripped.	• Refer to "Sudden drop in gas flow" above.
Flare-up.	• Grease buildup.	• Clean burners and inside of grill/firebox.
	• Excessive fat in meat.	• Trim fat from meat before grilling.
	• Excessive cooking temperature.	• Adjust (lower) temperature accordingly.
Persistent grease fire.	• Grease trapped by food buildup around burner system.	• Turn knobs to OFF. Turn gas off at LP cylinder. Leave lid in position and let fire burn out. After grill cools, remove and clean all parts.
Flashback... (fire in burner tube(s)).	• Burner and/or burner tubes are blocked.	• Turn knobs to OFF. Clean burner and/or burner tubes. See burner cleaning section of Use and Care.
Unable to fill LP cylinder.	• Some dealers have older fill nozzles with worn threads.	• The worn nozzles don't have enough "bite" to engage the valve. Try a second LP dealer.
One burner does not light from other burner(s).	• Grease buildup or food particles in end(s) of carryover tube(s).	• Clean carry-over tube(s) with wire brush.

Troubleshooting - Electronic Ignition

Problem (Ignition)	Possible Cause	Check Procedure	Prevention/Solution
SECTION I No sparks appear at any electrodes when ignition button is pushed; no noise can be heard from spark module.	• Battery not installed properly.	• Check battery orientation.	• Install battery (make sure that "+" and "–" connectors are oriented correctly, with "+" end up and "–" end down.)
	• Dead battery.	• Has battery been used previously?	• Replace battery with new AA-size alkaline battery.
	• Button assembly not installed properly.	• Check to insure threads are properly engaged. Button should travel up and down without binding.	• Unscrew button cap assembly and reinstall, making sure threads are aligned and engaged fully.
	• Faulty spark module.	• If no sparks are generated with new battery and good wire connections, module is faulty.	• Replace spark module assembly.
SECTION II No sparks appear at any electrodes when ignition switch is pushed; noise can be heard from spark module.	• Output lead connections not connected.	• Are output connections on and tight?	• Remove and reconnect all output connections at module and electrodes.
SECTION III Sparks are present but not at all electrodes and/or not at full strength	• Output lead connections not connected.	• Are output connections on and tight?	• Remove and reconnect all output connections at module and electrodes.
	• Arcing to grill away from burner(s).	• If possible, observe grill in dark location. Operate ignition system and look for arcing between output wires and grill frame.	• If sparks are observed other than from burner(s), wire insulation may be damaged. Replace wires.
	• Weak battery.	• All sparks present but weak or at slow rate.	• Replace battery with a new AA-size alkaline battery.
	• Electrodes are wet.	• Has moisture accumulated on electrode and/or in burner ports?	• Use paper towel to remove moisture.
	• Electrodes cracked or broken "sparks at crack".	• Inspect electrodes for cracks.	• Replace cracked or broken electrodes.

Please register your product online at:

www.grillregistration.com

(If you register online, you do not need to send in this registration card.)

PLEASE FILL OUT THIS CARD AND RETURN IT *WITHIN* 10 DAYS OF PURCHASE. *FAILURE TO RETURN MAY AFFECT YOUR WARRANTY COVERAGE.* FOR WARRANTY SERVICE PROOF OF PURCHASE WILL BE REQUIRED. PLEASE KEEP YOUR SALES RECEIPT. THIS WARRANTY IS NON-TRANSFERABLE.

LLENE ESTA TARJETA Y DEVUELVALA DENTRO DE LOS 10 DIAS DE LA COMPRA. *SI NO LA DEVUELVE, PUEDE VERSE AFECTADA SU COBERTURA DE GARANTIA.* PARA EL SERVICIO DE GARANTIA ES NECESARIO QUE PRESENTE SU COMPROBANTE DE COMPRA. CONSERVE LA FACTURA. ESTA GARANTIA ES INTRANSFERIBLE.

VEUILLEZ COMPLETER CETTE CARTE ET LA RETOURNER DANS LES 10 JOURS SUIVANT L'ACHAT. *LA COUVERTURE DE VOTRE GARANTIE POURRAIT EN ETRE AFFECTEE SI VOUS NE LE FAITES PAS.* POUR OBTENIR LE SERVICE SOUS GARANTIE, UNE PREUVE D'ACHAT DOIT ETRE PRESENTEE. VEUILLEZ CONSERVER VOTRE FACTURE. LA PRESENTE GARANTIE N'EST PAS TRANSFERABLE.

1 **First Name/Nombre/Prénom** | **Initial/Inicial/Initiale** | **Last Name/Apellido/Nom de famille**

Address (number and street)/**Dirección** (número y calle)/**Adresse** (numéro et rue) | **Apt Number/Nº de apart./Nº d'appt.**

City/Ciudad/Ville | **State/Estado/Province** | **Zip Code/Código zip/Code postal**

2 **E-mail Address/Dirección de correo electrónico/Adresse électronique**

If you voluntarily provide us with your email address, you give us permission to use your email address to send you offers that may interest you.
Si nos informa voluntariamente su dirección de correo electrónico, nos da permiso para usarlo a fin de enviarle ofertas que pueden interesarle.
Si vous choisissez de nous fournir votre adresse électronique, vous nous donnez la permission de l'utiliser pour vous faire part d'offres spéciales susceptibles de vous intéresser.

(Example: your name @ your host.com) *(Ejemplo: su nombre@su host.com)* *(Exemple : votre nom@votre hôte.com)*

3 **Phone Number/Número telefónico/Numéro de téléphone**

4 **IMPORTANT!/¡IMPORTANTE!/IMPORTANT!**
Write Serial Number and Model Number in spaces below.
Escriba en los espacios de abajo el número de serie y el número de modelo.
Inscrivez le numéro de série et le numéro de modèle dans les espaces ci-dessous.

6 **Date of Purchase/Fecha de compra/Date de l'achat**

7 **Store Name/Nombre de la tienda/Nom du magasin**

8 **Purchase Price/Precio de compra/Prix d'achat**
$ _____ .00

5 **Your Gender/Sexo/Sexe :** 1. ☐ Male/Masculino/Masculin 2. ☐ Female/Femenino/Féminin

---

9 **Which product are your registering?**
¿Qué producto está registrando?
Quel produit enregistrez-vous?
1. ☐ Gas Grill/Parrilla a gas/Gril au gaz
2. ☐ Electric Grill/Parrilla eléctrica/Gril électrique
3. ☐ Smoker/Ahumador/Fumoir
4. ☐ Charcoal Grill/Parrilla a carbón/Barbecue au charbon
5. ☐ Charcoal Smoker/Ahumador a carbón/Fumoir au charbon
6. ☐ Outdoor Fireplace/Chimenea para exteriores/Foyer extérieur
7. ☐ Cooker/Fryer / Cocina/freidora / Cuiseur/Friteuse
8. ☐ Other/Otro/Autre

Mail to: / Envíelo a:
Consumer Warranty Service
P. O. Box 1240
Columbus, GA 31902-1240

Thank you for completing this questionnaire. Your answers will help us and other companies reach you with offers that may interest you. If you prefer not to receive these offers, please check here ☐.

Gracias por completar este cuestionario. Sus respuestas nos ayudarán, a nosotros y a otras compañías, a llegar a usted con ofertas que puedan resultarle de interés. Si prefiere no recibir estas ofertas, por favor marque aquí ☐.

Merci d'avoir bien voulu remplir ce questionnaire. Vos réponses nous aideront et aideront d'autres compagnies à vous communiquer des offres spéciales susceptibles de vous intéresser. Si vous préférez ne pas recevoir d'informations concernant ces offres spéciales, veuillez cocher ici ☐.

STOP

Should you encounter a problem with our product
CALL US FIRST
Do not return this product to the store.
WE CAN HELP
GRILL SERVICE CENTER
1-888-473-1238
HOURS 8AM-6PM EST Mon-Fri

Please ensure your warranty registration is complete.

Grilling Safety Checklist

- ☐ Read and understand owners manual.
- ☐ Never overfill LP cylinder. Overfilled cylinders may cause freeze-up of regulator.
- ☐ Check tubes for spider webs. Ensure valves are correctly installed in burner tubes.
- ☐ Always ensure control knobs are in OFF position and regulator is attached to tank BEFORE opening tank valve to avoid low flames.
- ☐ Perform leak test regularly.

Thank You for Your Purchase!

THERMOS
STAINLESS

Char-Broil, LLC • Columbus, GA 31902 • Printed in China